food network magazine



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Ree's PRIME RIB ROAST

134 GREAT RECIPES

25 NEW CHRISTMAS COOKIES!!!

BONUS RECIPES:

50 Easy APPETIZERS

ROYAL ICING STEP-BY-STEP:

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Holiday DINNERS

200 Gifts FOR FOOD LOVERS

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Food Network Magazine

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Make a cake that looks just like a peppermint! See page 219.

PHOTO: ANDREW PURCELL; FOOD STYLING: KAREN TACK.

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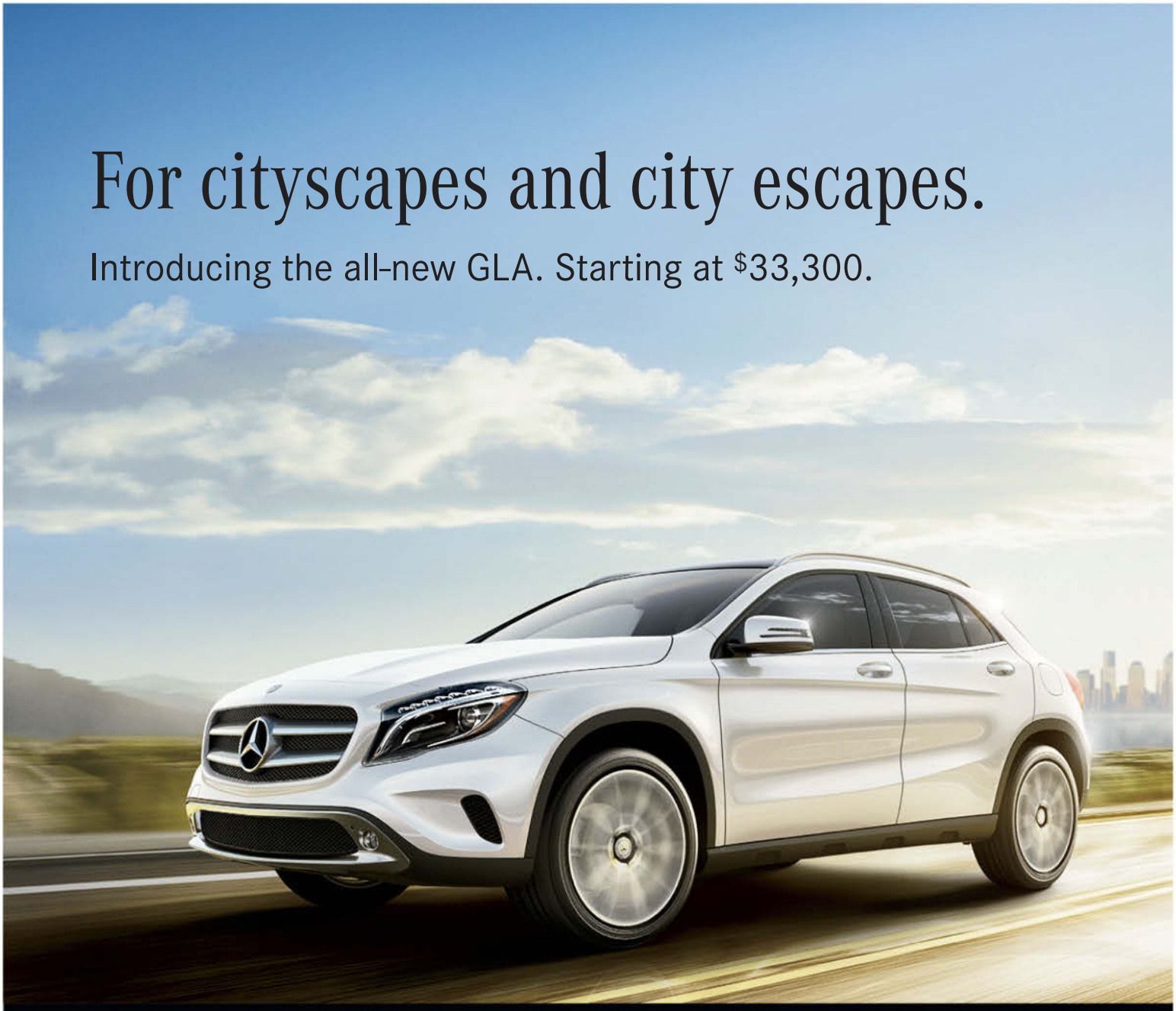
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Cover photographs by Steve Giralt (cookies) and Levi Brown (candy apple)
Food styling: Christine Albano

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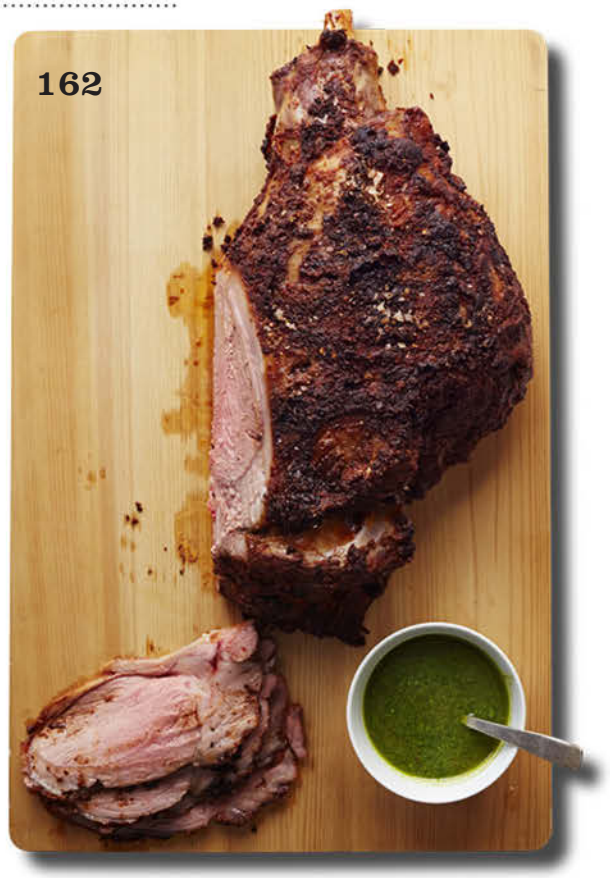
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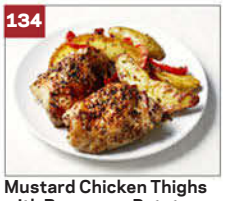

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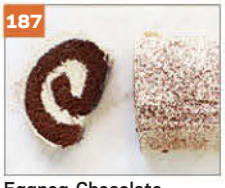
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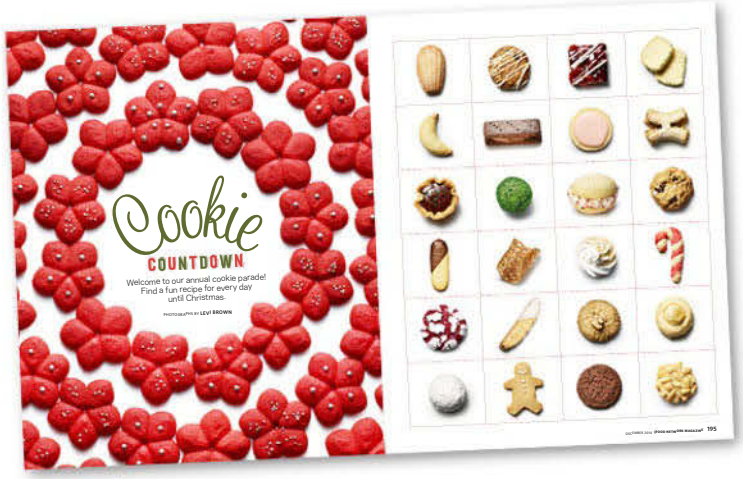
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PLUS:
25 NEW CHRISTMAS COOKIES!
SEE PAGE 194.

To Your Health

Here's what's extra good for you in this issue:

IN SEASON

Mushrooms are rich in choline, which helps prevent liver disease and may also reduce the odds of developing neurological disorders. Try them in these recipes:



- Make a vegetarian bolognese sauce with porcinis (page 132).
- Add wild mushrooms to risotto (page 134).
- Braise button mushrooms in red wine (page 160).

CHOOSE YOUR CHEESE

If you're watching your sodium intake, your doctor may have told you to avoid cheese. Some varieties, like blue cheese, are packed with sodium (325 mg per ounce), but not all are. Try these low-sodium cheeses in our appetizer booklet on page 112.



RICOTTA
26 mg/ounce
Spread on crostini and top with pistachios (No. 12).



SWISS
20 mg/ounce
Make a sauce for roasted potatoes (No. 47).



GOAT CHEESE
118 mg/ounce
Marinate in honey and olive oil (No. 11).

SOURCE: *THE BMJ (BRITISH MEDICAL JOURNAL)*

DINNERS UNDER 500 CALORIES



Arugula-Citrus Salad with Pork
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CALORIES: 496



Beef Enchilada-Burritos
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Blackened Salmon with Lima Bean Smashed Potatoes
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CALORIES: 423



Spicy Shrimp and Broccolini Stir-Fry
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Turkey Meatloaves with Braised Cabbage
page 136
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GOOD TO KNOW A new study shows that eating just 5 ounces of fruit each day may reduce your risk of heart disease by up to 40 percent and might also help lower your blood pressure. Up your intake today with the watercress and grapefruit salad on page 142.



MUSHROOMS: SHUTTERSTOCK. RICOTTA AND SWISS: LEVI BROWN. GOAT CHEESE: GETTY IMAGES.

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Find your favorite Food Network celebs in this issue:



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Our new cookbook, *Sweet*, is packed with recipes for festive cookies and spectacular holiday cakes, plus more than 100 favorite year-round desserts ($25, Clarkson Potter).



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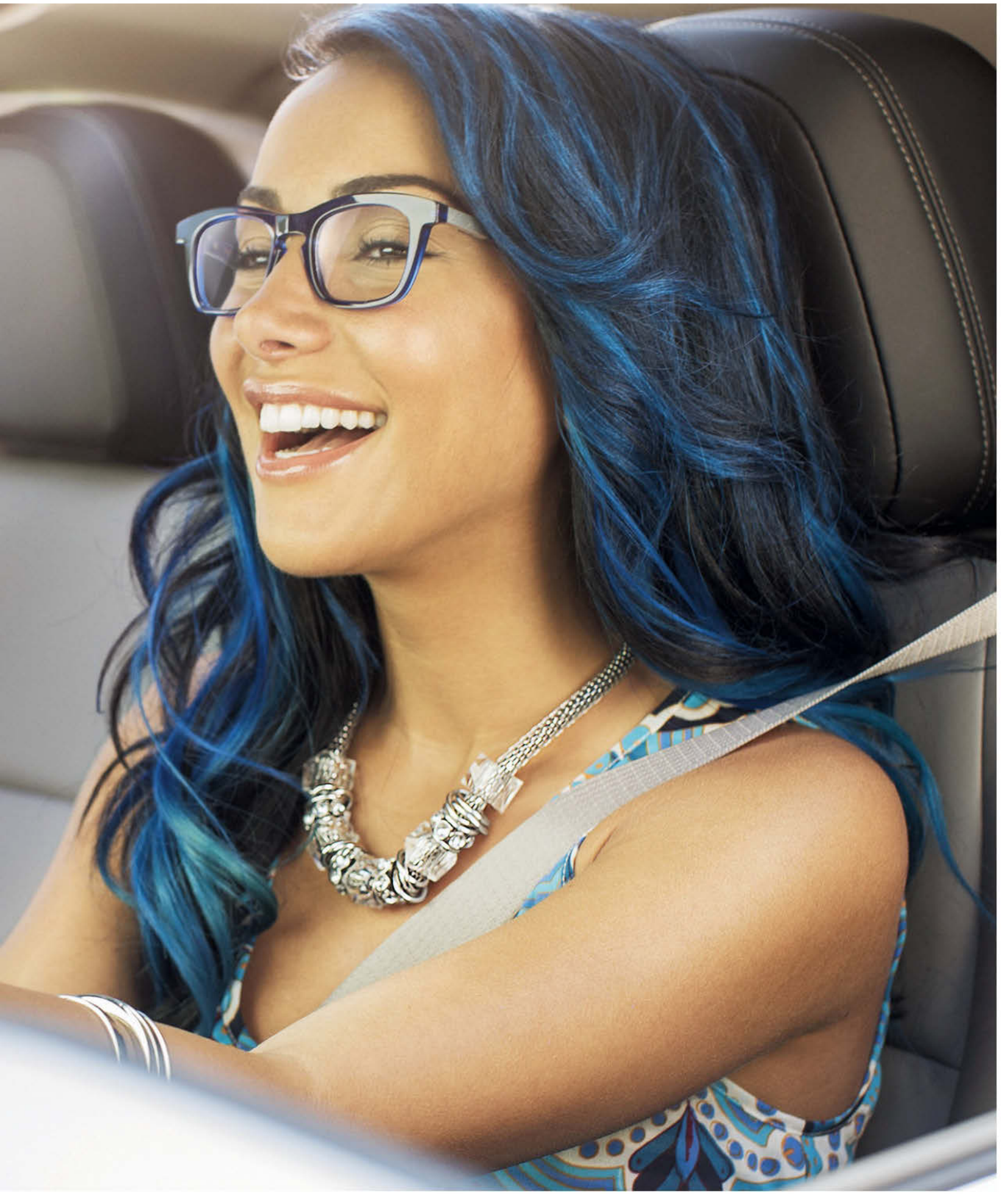


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JUST FOR YOU (AND YOU AND YOU...)



While we were putting together a story for this issue about fun ways to wrap up wine (page 47), I was relieved to learn that my compulsion to **regift wine** is totally normal: According to one survey, 69 percent of us have regifted a bottle in the past, and I'm as guilty as anyone. I live in fear, particularly at this time of year, that I'm going to hand a bottle of wine right back to the person who gave it to me.

I almost got caught last December. In a mad rush to get to a party, I scanned our wine fridge and grabbed a Brunello that a friend had given me a few years ago. In the cab, I noticed that the friend had signed the back of the bottle—with a Sharpie. Smart idea: If we would all just start writing personal notes on the bottles we give, we could end wine regifting for all time. That night, I was forced to carry the Brunello around in my purse (fair punishment), then bring it back home and do what the original giver intended: **Drink it.**

I have to hand it to my husband. He never regifts his wine. He gets so many nice bottles from friends in the restaurant business, and while I sit there Googling the price of them and thinking about how many points we'd score if we brought them to the school auction, Wylie just thinks about which one we should try next. He'll break open a $30 bottle of rosé to drink with Thai takeout, and he'll dust off something he's been **saving for 20 years** just because my parents are over for dinner. The holidays with him are even better—the good stuff flows nonstop.

I aspire to be that **relaxed about fancy wine** someday. The only time I came close was by accident, when I opened a bottle of white to share with my mom and sister one Sunday afternoon. For some reason, Wylie hadn't put this bottle in the special DO-NOT-DRINK area of the fridge, and as a result, we polished off **$250 worth of white burgundy** while we were sitting around doing a ballerina puzzle with the kids. The wine was delicious, but had I known, I'd have opened one of my favorite $12 bottles and wrapped up the $250 one for my boss—with a message in Sharpie on the back: "Happy Holidays. This is yours to keep."

Maile

Maile Carpenter
Editor in Chief
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PHOTOS, FROM LEFT: TRAVIS HUGGETT; RALPH SMITH.

TURN A MIDNIGHT SNACK INTO A MOONLIGHT DRIVE.



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December



SUN	MON	TUE	WED	THU	FRI	SAT
	**1** Make your own vanilla extract for holiday gifts: Stuff 5 split vanilla beans into a 200-ml bottle of vodka and infuse until Christmas.	**2**	**3** 	**4** Three weeks until Christmas! Prepare your sugar cookie dough now (see page 210) and freeze it. Let thaw before rolling out and cutting.	**5** 	**6** Make snowmen with the kids for St. Nick's Day: Stack 3 mini doughnuts; add a brownie-bite hat, pretzel arms and icing eyes, nose and buttons.
7 Invite friends over and create festive wreaths out of candy! Go to foodnetwork.com/candywreaths for instructions.	**8** 	**9**	**10** Today is Bobby Flay's birthday! Tweet him a wish: @bflay. 	**11**	**12** 	**13**
14 	**15**	**16** Happy Hanukkah! Make shortcut applesauce for latkes: Microwave 4 chopped apples, ½ cup water and some honey, covered, 10 minutes; puree.	**17** 	**18**	**19** Take grown-up Rice Krispies Treats to the office party: Make as directed, adding ½ cup dulce de leche to the melted marshmallows; top with sea salt.	**20**
21 It's the first day of winter! Doctor up boxed soup for dinner: Sauté crumbled sausage and kale; add butternut squash soup and warm through.	**22**	**23** 	**24** Whip up a quick celebratory hot cocoa: Drop 1 ounce of chocolate (try caramel- or peppermint-flavored) into hot milk and stir.	**25** Serve panettone French toast for Christmas morning: Beat eggs with some milk, sugar and cinnamon; soak panettone slices and cook in a buttered skillet.	**26** 	**27**
28 	**29** Turn leftover gingerbread cookies into winter milkshakes: Soak 1 cup crushed cookies in ¼ cup milk until soft; blend with 1 pint vanilla ice cream.	**30**	**31** Bring grapes to a New Year's Eve party: According to Spanish tradition, eating 12 grapes at midnight brings prosperity. 			

SNOWMAN, RICE KRISPIES TREATS AND SOUP: DEVON JARVIS/STUDIO D; FOOD STYLING: BARRETT WASHBURNE. CANDY CANE COOKIE: LEVI BROWN. VANILLA BEANS, COOKIE CUTTERS, LATKES AND GINGERBREAD COOKIES: GETTY IMAGES. WREATH: BURCU AVSAR. CHOCOLATE, PANETTONE AND GRAPES: ALAMY.

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SPICE UP YOUR HOLIDAYS

Choosing high-quality **McCormick®** flavors will put a smile on everyone's face this Christmas. For more great-tasting holiday recipes, visit **mccormick.com**.



RED VELVET CUPCAKES

Prep Time: 20 mins • Cook Time: 20 mins

- 2½ cups flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup (2 sticks) butter, softened
- 2 cups sugar
- 4 eggs
- 1 cup sour cream
- ½ cup milk
- 1 bottle (1 oz.) **McCormick® Red Food Color**
- 2 teaspoon **McCormick® Pure Vanilla Extract**

MIX flour, cocoa powder, baking soda and salt. Set aside.

BEAT butter and sugar with electric mixer on medium speed 5 minutes or until light and fluffy. Beat in eggs, 1 at a time. Mix in sour cream, milk, food color and vanilla. Gradually beat in flour mixture on low speed until just blended. Do not overbeat. Spoon batter into 30 paper-lined muffin cups, filling each cup ⅔ full.

BAKE in preheated 350°F oven 20 minutes or until toothpick inserted into cupcake comes out clean. Cool in pans on wire rack 5 minutes. Remove from pans; cool completely. Frost with Vanilla Cream Cheese Frosting.

Makes 2½ dozen.

VANILLA CREAM CHEESE FROSTING

Beat 1 pkg. (8 oz.) cream cheese, softened, ¼ cup (½ stick) butter, softened, 2 tablespoons sour cream and 2 teaspoons McCormick® Pure Vanilla Extract until light and fluffy. Gradually beat in 1 box (16 oz.) confectioners' sugar until smooth.



HOLIDAY PAINTED COOKIES

Prep Time: 45 mins • Cook Time: 8–10 mins

- 2⅓ cups flour
- 1 teaspoon baking soda
- 1 teaspoon **McCormick® Ground Cinnamon**
- ¼ teaspoon **McCormick® Ground Nutmeg**
- ¼ teaspoon salt
- 1¼ cups sugar
- 1 cup (2 sticks) butter, softened
- 1 egg
- 2 teaspoon **McCormick® Pure Vanilla Extract**
- 2 containers (16 oz. each) white frosting

MIX flour, baking soda, cinnamon, nutmeg and salt. Set aside. Beat sugar and butter with electric mixer on medium speed until light and fluffy. Add egg and vanilla; mix well. Gradually stir in flour mixture on low speed until well mixed. Refrigerate 2 hours or until firm.

ROLL out dough on lightly floured surface to ⅛-inch thickness. Cut into shapes with cookie cutters. Place on greased baking sheets.

BAKE in preheated 375°F oven for 8 to 10 minutes or until lightly browned. Cool on baking sheets 1 minute. Remove to wire racks; cool completely.

SPOON 1 container of the frosting into medium microwavable bowl. Microwave on HIGH 20 to 30 seconds, stirring every 10 seconds. Dip tops of cookies into frosting. Microwave remaining container of frosting as needed. Place frosted cookies on wire rack set over foil-covered baking sheet. Let stand 10 minutes or until frosting is dried.

PREPARE desired colors of Holiday Flavor Paints (see recipe on mccormick.com). Using small clean paint brushes, paint designs on cookies.

Makes 6 dozen.



EGGNOG TRUFFLES

Prep Time: 25 mins

- 1 lb. white baking chocolate, divided
- 4 ounce (½ pkg.) cream cheese, softened
- ¼ cup confectioners' sugar
- ¼ teaspoon **McCormick® Ground Nutmeg**
- ¼ teaspoon **McCormick® Imitation Rum Extract**

Additional **McCormick® Ground Nutmeg**, for sprinkling

MELT 8 oz. of the chocolate as directed on package. Beat cream cheese, confectioners' sugar, nutmeg and rum extract with electric mixer on medium speed until well blended and smooth. Add melted chocolate; beat until well mixed. Cover. Refrigerate at least 4 hours or until firm.

SHAPE into 24 (about ¾-inch) balls. Place on waxed paper–lined tray. Refrigerate until ready to dip.

COAT only 12 truffles at a time. Melt 4 oz. of the remaining chocolate in small microwavable bowl on MEDIUM 1½ minutes, stirring after 1 minute. Using a fork, dip 1 truffle at a time into the chocolate. Tap back of fork 2 or 3 times against edge of dish to allow excess chocolate to drip off. Place on wax paper–lined tray. Sprinkle truffles with nutmeg. Repeat with remaining 4 oz. chocolate and remaining truffles.

REFRIGERATE 1 hour or until chocolate is set. Store truffles in refrigerator up to 1 week.

Makes 2 dozen.

Tip: When dipping the truffles, do so in 2 batches (as directed above) as the coldness of the truffles may cause the melted chocolate to harden.



FLAVORS THAT SAY CHRISTMAS WITHOUT SAYING A WORD.



McCormick® Gingerbread Men

3 cups flour
2 tsp. **McCormick Ground Ginger**
1 tsp. **McCormick Ground Cinnamon**
1 tsp. baking soda
1/4 tsp. **McCormick Ground Nutmeg**
1/4 tsp. salt
3/4 cup (1 1/2 sticks) butter, softened
3/4 cup firmly packed brown sugar
1/2 cup molasses
1 egg
1 tsp. **McCormick Pure Vanilla Extract**

MIX first 6 ingredients. Set aside. Beat butter and sugar with electric mixer on medium speed until light and fluffy. Add molasses, egg and vanilla; mix well. Gradually beat in flour mixture on low speed until well mixed. Press dough into a disk. Wrap in plastic wrap. Refrigerate 4 hours or overnight.

ROLL out dough to 1/4-inch thickness on lightly floured work surface. Cut into gingerbread men with 5-inch cookie cutter. Place 1 inch apart on ungreased baking sheets.

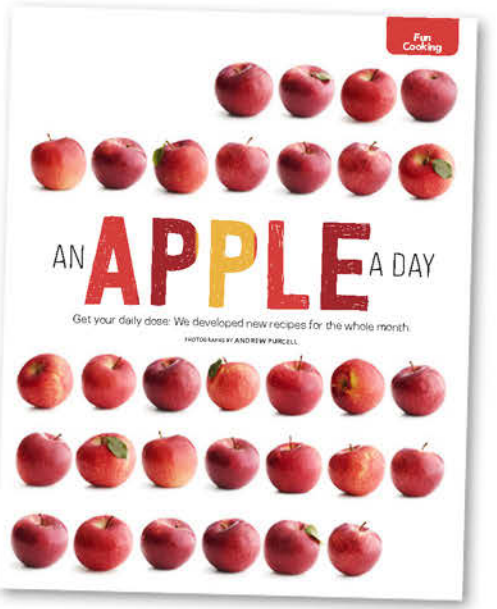
BAKE in preheated 350°F oven 8 to 10 minutes or until edges of cookies just begin to brown. Cool on baking sheets 2 minutes. Remove to wire racks; cool completely. Decorate cookies by piping designs with plain and Colorful Royal Icing (see mccormick.com for recipe).

Makes 2 dozen.

Choosing high-quality McCormick flavors will put a smile on everyone's face this Christmas. For more great-tasting holiday recipes, visit mccormick.com

We Hear You...

A few thoughts from our readers this month. Keep the letters coming!



I really enjoyed "An Apple a Day" in the October 2014 issue. I have my own fruit trees—apples, pears, peaches and plums—and I make fun apple recipes for my family. I have an apple and peach allergy, so I tried using pears for apples, too, and they worked even better. Thanks so much!

Rosie Aripes
Hood River, OR

I inhaled a serving of the Apple-Chocolate Chip Bread Pudding ["An Apple a Day"] from the October 2014 issue. It was scrumptious!

Sharon Becker
Oceanside, NY



I made Tyler Florence's Roasted Tomato Soup ["Soup & Sandwich," October 2014]. I had an abundance of sweet yellow cherry tomatoes from my tomato plant, so I was looking for a way to use them. The soup was wonderful!

Jay Groff
Lancaster, PA

As the wife of an apple grower, I was taken aback by "Them Apples..." in the October 2014 issue. Lack of respect for the trees and property is one reason we don't offer "pick your own" at our orchard—every tossed apple is money taken from my pocket.

Patricia Braley
Acushnet, MA



I just whipped up the DIY PSL (Pumpkin Spice Latte) from the October 2014 issue—nailed it! I think I actually prefer it to the original. It's a little less sweet, and I can control the calorie count with a few simple swaps!

Marianne Grashoff
Twinsburg, OH

Thank you for your latest quick-breads spread ["50 Quick Breads," October 2014]. I am a high school teacher, and this year we are offering a new course called Baking and Pastry. The week I received my *Food Network Magazine,* I began planning a quick-bread unit for the following week. We used a variety of sweet and savory recipes, and the students loved them!

Brenda Larson
Big Lake, MN



I recently received the first issue of my subscription. I am super excited and have tried several recipes, including the Salted Caramel-Apple Tartlets ["An Apple a Day," October 2014]. I adjusted the recipe a bit to fit my schedule by baking the apples and puff pastry at the same time. Thanks for the awesome tips and recipes!

Diane Simmons
Houston

READERS LOVED THE 50 QUICK BREADS BOOKLET ON INSTAGRAM!



@contenticupcakes made **Sun-Dried Tomato-Pesto Bread (No. 49).**



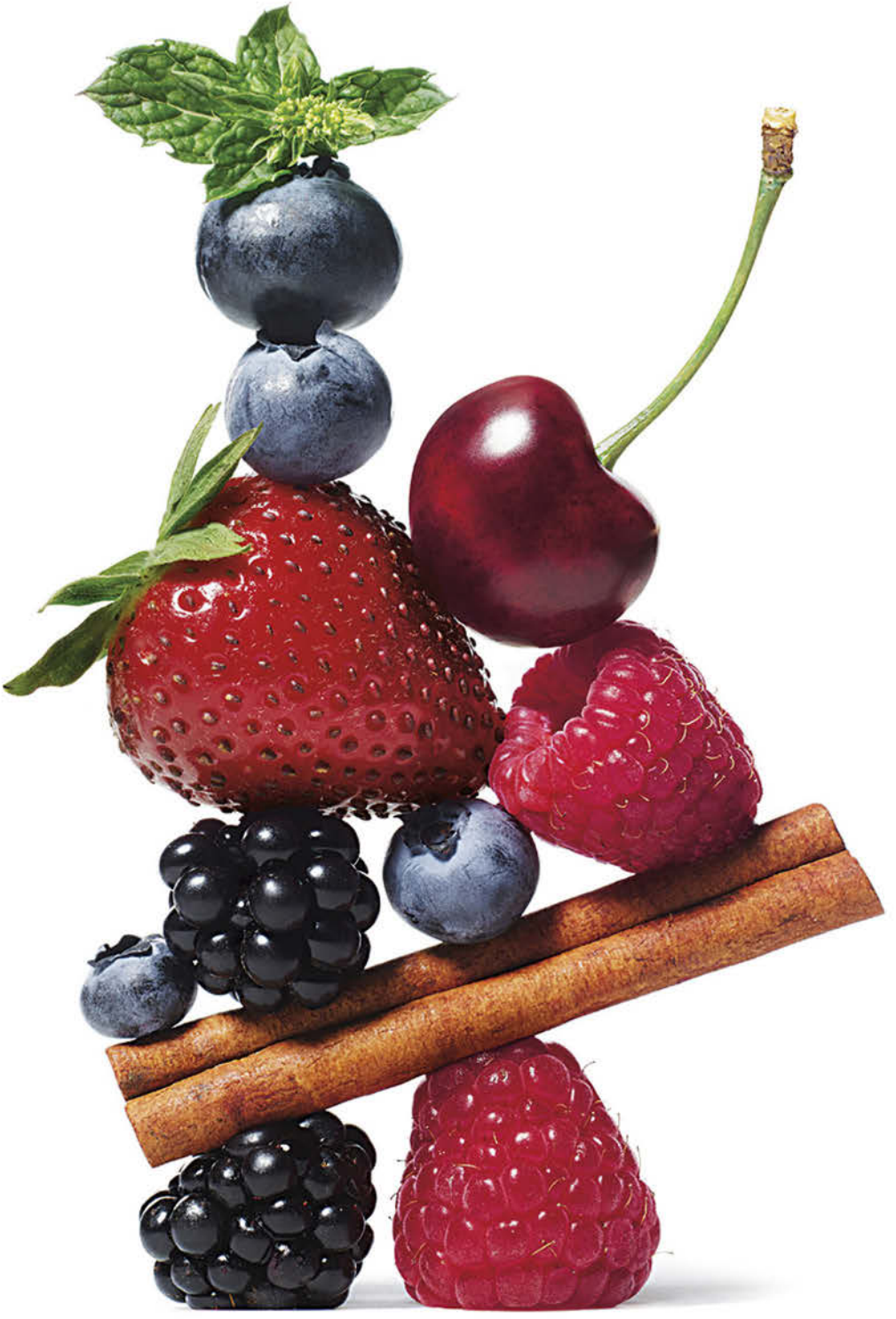
@alicaspe made **Earl Grey Bread (No. 31)** and is baking her way through all 50 recipes.



@playinghostess served the **Parmesan-Herb Bread (No. 42)** as an appetizer.

Making something from the magazine? Share with us on Instagram and tag @foodnetwork #FNMag.

SOUP: RYAN LIEBE. LATTE: BEN GOLDSTEIN/STUDIO D. APPLE TARTLETS: ANDREW PURCELL.



Another Vitamix Aha: fruit sorbet in seconds.

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You Asked...

Food Network stars answer your burning questions.



Ina, no matter how I make crumb topping (with cold or melted butter) or what I put it on, the topping always melts and makes a mess. I just can't seem to get it to work!

Sierra Griffith
Ravenna, OH

You probably aren't using enough flour, which means you end up with melted butter on top. I use oatmeal in my topping, which gives it a little crunch and helps hold it together. Here's the topping I put on my apple crisp: Combine 1½ cups all-purpose flour, ¾ cup each granulated and light brown sugar, ½ teaspoon kosher salt, 1 cup oatmeal and ½ pound diced cold unsalted butter in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas.

—Ina Garten



Aarón, I've made roasted tomatillo salsa many times, but the smoky roasted flavor never comes through in the final product. What is the best way to get that roasted flavor?

Cindi Slapak
Palos Heights, IL

I cook the tomatillos on a griddle or grill pan to get a nice char, which gives them the roasted flavor you're looking for. It's key to not move them around too much—don't be afraid of the black char that develops as they cook.

—Aarón Sánchez



Alex, when buying spices, do you think common grocery-store brands are just as good and flavorful as specialty-store spices?

Rita Morehead
Princeton, LA

It's always smart to look for ways to cut back, but in my opinion, spices are not a good place to skimp. Investing an extra dollar or two in a jar of cinnamon that is going to make countless dishes taste better? Worth it! I love Penzeys and Spice Islands.

—Alex Guarnaschelli



Michael, I see that you often cook with an enameled cast-iron Dutch oven. I'm still using my 23-year-old set of stainless-steel cookware. Do I need to invest in cast-iron pots? Is there an advantage to cooking with them?

Susan Harper
Conyers, GA

I use my Staub cast-iron pans for 80 to 90 percent of my cooking, so my answer would be yes. They're good for roasting, making soups and stews, and much more. They're great utilitarian pans.

—Michael Symon



Ted, what is the simplest cheese to make at home?

Angelica Inurreta
Puerto Vallarta, Mexico

Ricotta is a simple, beautifully fresh cheese you can make at home. It's wonderful on crostini with some prosciutto and a leaf of arugula. You can find the recipe in my cookbook *In My Kitchen*, or online at foodnetwork.com/homemadericotta.

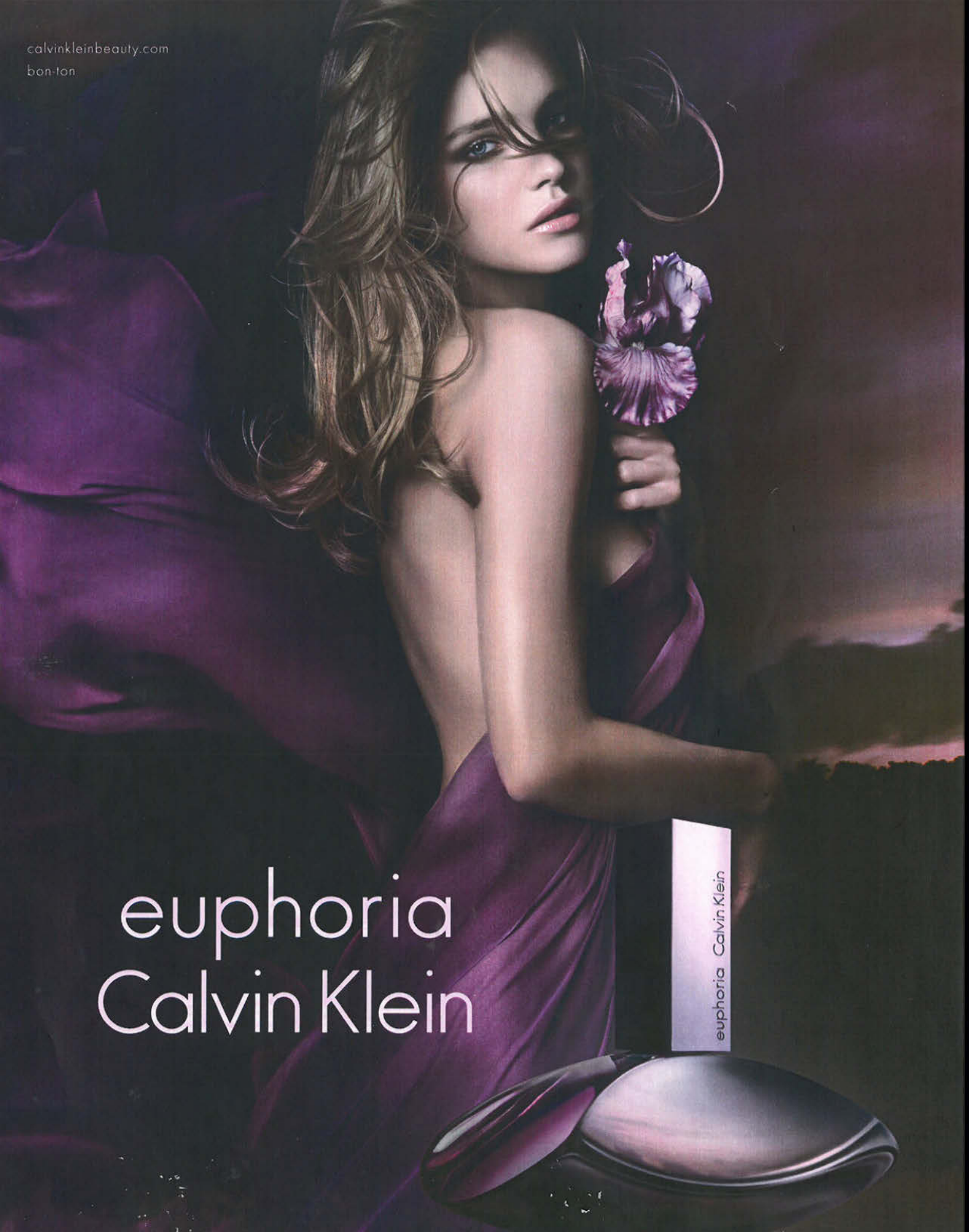
—Ted Allen

The content of all submissions (including letters, recipes and photographs) should be original and becomes property of *Food Network Magazine*, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to *Food Network Magazine*.



Michael uses enameled cast-iron pots and pans for most of his cooking.

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.


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Food Network Magazine was proud to partner with the Vail Farmers' Market and Art Show in 2014. In its 11th year, the Vail Farmers' Market is the largest in Colorado, and one of the most successful and popular in the nation. It features Colorado-grown farm produce, meats, and artisan foods and showcases some of Vail's top chefs and premier restaurants. Also drawing the crowds: a variety of high-quality arts and crafts, musical entertainment, kids' activities, cooking demonstrations and more. Food Network Magazine, along with Crispin® Hard Cider, Vlasic® and Wish-Bone®, sponsored two Sunday markets where thousands of guests had the opportunity to learn more about the brands and sample their products.

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In the Know

Bite into a **personality test.** Then, see Morimoto's home bar and find out which cookbooks chefs love.

PHOTOGRAPH BY **KANG KIM**



You Are What You Eat

The first bite you take of a gingerbread cookie says a lot about your personality, according to Dr. Alan Hirsch, the neurological director of the Smell & Taste Treatment and Research Foundation. If you start with the head (as most people do), you're a natural-born leader; if you prefer the legs, you're sensitive. Oddly enough, each arm means something different: Bite the left first and you're likely creative; go for the right and you tend to be pessimistic. If you don't want to be judged for how you eat the thing, you might want to just tear off all of the limbs at once when no one's looking.

FOOD STYLING: KAREN EVANS.



Want it sweet?

Check the neck to know it's ripe.

It's easy. Just use your thumb to apply gentle pressure to the neck, near the stem. If it yields slightly, your pear is ripe, sweet and juicy. If it's firm, let it ripen at room temperature for a day or two. ***Find our favorite recipes at usapears.org.***

USA Pears

FOOD NEWS



THE KEY TO A PERFECT CUP OF HOT CHOCOLATE MIGHT BE THE CUP ITSELF.

Participants in a recent study said that hot cocoa tasted better out of an orange cup than out of a red or white one.
SOURCE: *JOURNAL OF SENSORY STUDIES*

YOU SAY TOMATO...

...Ford says "cup holder." Researchers at the auto company are working with Heinz to develop a new eco-friendly plastic made out of dried tomato skins. Each year Heinz has about 20 million pounds of tomato by-products left after making ketchup. Outfitting a car with the veggie-based parts might even save drivers money: The plastics tend to be lighter, so cars get better mileage.



IF YOU LOVE (OR HATE)

Brussels sprouts, you were probably born that way: Scientists have found that people who like the vegetable carry a mutated gene that curbs the bitter taste, making the flavor more pleasant.
SOURCE: CORNWALL COLLEGE





A TIPPING TIP

Consider giving your mail carrier a coffee-shop gift card this year: It's easy to stash, it'll give them a boost on long days, and, best of all, it's legal. The USPS prohibits cash tips, but gift cards are fine if they're worth $20 or less.

CUP: JON PATERSON/STUDIO D. TOMATO AND BRUSSELS SPROUTS: GETTY IMAGES. ENVELOPE: SHUTTERSTOCK.

DRAFT PICKS

Growlers, introduced in the late 1800s as a way to carry beer home from pubs, disappeared for most of the last century after liquor laws—and then six-packs—made them obsolete. But craft breweries and hipster coffee shops have brought them back into style big-time. Start a collection at home with one of these:



Brass Knuckle Growler
$69; goosecreekgrowlers.com



Venn Growler
$20; popchartlab.com



Monogram Growler
$70; redenvelope.com



Many A Stache Growler
$20; hausofggrowlers.com



Stainless-Steel Growler
$30; williams-sonoma.com



Wander and Rumble Growler
$60; shinevessels.com



TAKE A MINT TO GO

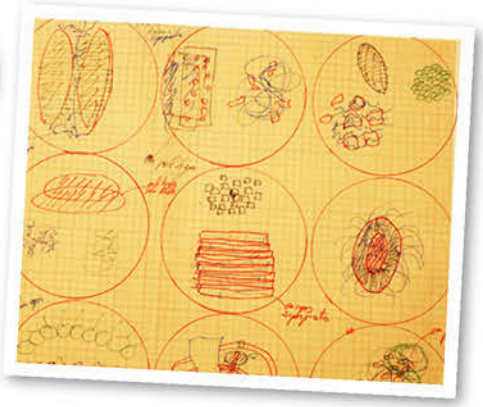
You might want to keep the flavor of the month around past the holidays: According to one study, peppermint essential oil may boost your exercise performance. Runners who added a drop to their water for 10 days were able to run farther.

SOURCE: *JOURNAL OF THE INTERNATIONAL SOCIETY OF SPORTS NUTRITION*

MASTER PLANS



A reservation at Ferran Adrià's elBulli restaurant in Spain was once among the toughest in the world to get—more than 2 million people vied for 8,000 spots a year. You'll have no such trouble getting into the chef's exhibit of menu-planning sketches: "Ferran Adrià: Notes on Creativity," at Cleveland's Museum of Contemporary Art until January 18. The show moves to Kansas City, MO, in February, then to Minneapolis in September *(drawingcenter.org)*.



Adrià saved more than 500,000 of his documents, like this plating diagram from elBulli.



WHITE WINE DRINKERS, BEWARE:

Recent research shows that when people pour wine, they put about 9 percent more white into a glass than red.

SOURCE: *SUBSTANCE USE & MISUSE*

GROWLERS: JON PATERSON/STUDIO D. CANDY CANE: SHUTTERSTOCK. WINE: BEN GOLDSTEIN/STUDIO D. DIAGRAM: FERRAN ADRIÀ, *THEORY OF CULINARY EVOLUTION*, 2013, COURTESY OF ELBULLI FOUNDATION.

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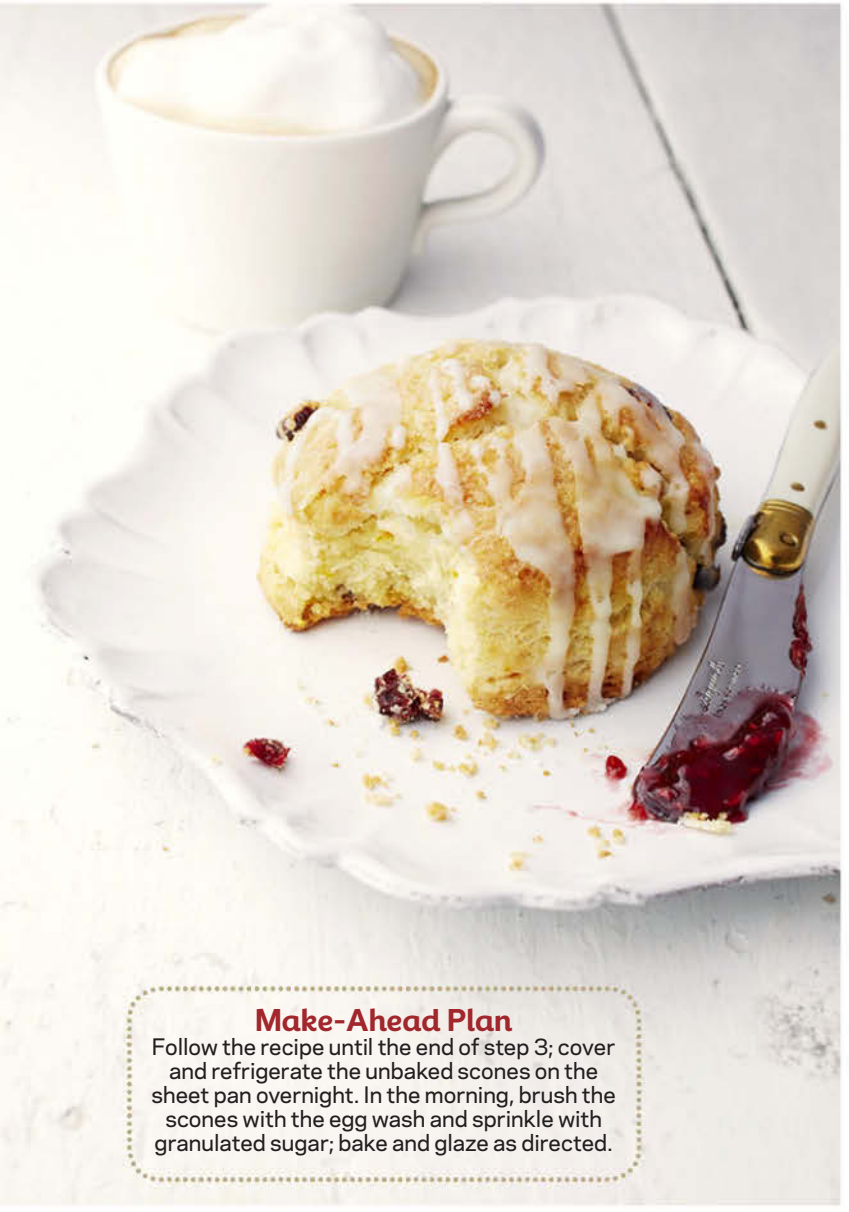
Make It Ahead

Ina Garten lets us in on a baking secret: You can make scones in advance!

The question people ask me the most is "Can I make it ahead?" Some ask if they can make Christmas cookies in August and freeze them until December (no, you can't!), but there are so many things you can do in advance that I decided to write a book, *Make It Ahead.* When I had a specialty-food store in East Hampton, NY, I learned lots of tricks for cooking and baking ahead. Every morning we made thousands of muffins and scones, and I discovered that we could make all the muffin batters the night before, refrigerate them and simply scoop them into muffin pans and bake them in the morning! I started using the same techniques at home: I love treating weekend guests to these cranberry-orange scones, but I also cherish the few mornings I get to sleep late, so I make the dough a day early, cut out the scones and refrigerate them. In the morning, all I do is throw them in the oven and then drizzle them with an orange glaze. Hot delicious scones for breakfast, and no stress!

Each month I'll have a recipe for you and instructions for how to make it ahead. I hope you find these recipes and tips as helpful as I have!

XXX Ina



Make-Ahead Plan
Follow the recipe until the end of step 3; cover and refrigerate the unbaked scones on the sheet pan overnight. In the morning, brush the scones with the egg wash and sprinkle with granulated sugar; bake and glaze as directed.

CRANBERRY-ORANGE SCONES

ACTIVE: 20 min | TOTAL: 55 min | MAKES: 14 to 16 scones

- 4 cups plus ¼ cup all-purpose flour
- ¼ cup granulated sugar, plus extra for sprinkling
- 2 tablespoons baking powder
- 2 teaspoons kosher salt
- 2 teaspoons grated orange zest (2 oranges)
- ¾ pound (3 sticks) cold unsalted butter, diced
- 4 extra-large eggs, lightly beaten
- 1 cup (½ pint) cold heavy cream
- 1 cup dried cranberries
- 1 egg beaten with 2 tablespoons water, for egg wash
- ½ cup plus 2 tablespoons confectioners' sugar
- 4 teaspoons freshly squeezed orange juice

1. Preheat the oven to 400°. Line a sheet pan with parchment paper.
2. In the bowl of an electric mixer fitted with a paddle attachment, mix 4 cups of flour, ¼ cup of granulated sugar, the baking powder, salt and orange zest. Add the cold butter and mix at the lowest speed until the butter is the size of peas. Combine the eggs and heavy cream and, with the mixer on low speed, slowly add to the flour and butter mixture. Mix until just blended. The dough will look lumpy! Combine the dried cranberries and ¼ cup of flour, add to the dough and mix on low speed until blended.
3. Dump the dough onto a well-floured board and knead it into a ball. Flour your hands and a rolling pin and roll the dough just under 1 inch thick. You should see small bits of butter in the dough. Keep moving the dough on the floured board so it doesn't stick. Flour a 3-inch round plain or fluted cutter and cut circles of dough. Place the scones on the prepared sheet pan. Collect the scraps neatly, roll them out and cut more circles.
4. Brush the tops of the scones with the egg wash, sprinkle with granulated sugar and bake for 20 to 25 minutes, until the tops are browned and the insides are fully baked. The scones will be firm to the touch. Allow the scones to cool for 15 minutes, then whisk together the confectioners' sugar and orange juice and drizzle over the scones.

SCONE: JOHNNY MILLER; FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ. GARTEN: JAKE CHESSUM.
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BUBBLING OVER

Our endless thirst for fizzy drinks has led to a new wave of home soda makers.



In the '80s, we gifted pasta makers; in the '90s, bread machines; in the early 2000s, so many juicers. Which small appliance will be the gift of the decade? All signs point to soda machines. Americans are obsessed with making fizzy drinks: The research company NPD Group reported that soda-maker sales were up 30 percent last year, and sales are projected to be even higher this holiday season—in part because so many great new versions are on the market. We can't guarantee that soda makers will have more staying power than our food dehydrators did, but they do look a lot snazzier sitting on a counter.

THE ORIGINAL



SodaStream started the soda-making craze, and this is the company's latest model. It comes in four mix-and-match colors and carbonates water with CO_2 tanks that you can buy and exchange at major retailers. Refill tanks come in two sizes: 60 liter *(from $15)* and 130 liter *(from $30)*.

SodaStream Play *($90; at major retailers)*

THE MULTITASKER

Purefizz carbonates any liquid, including wine, juice and cocktails, with a twist-on CO_2 cartridge, so it's ideal for amateur bartenders. Each cartridge *($10 for 10)* carbonates a 24-ounce bottle.



Mastrad Purefizz Soda Maker *($80; at major retailers)*

THE LOOKERS



This machine carbonates and flavors water in single 12-to-16-ounce servings with CO_2 pods sold through the company's website *(from 50 cents each)*.

Sparkling Drink Systems International Viberant 110 Beverage Maker *(from $69; drinkvibe.com)*

This sturdy metal model has the pedigree of two big brands: KitchenAid and SodaStream. It runs on SodaStream's 60-liter CO_2 tanks *(from $15 for refills)*, and like other KitchenAid appliances, it comes in tons of fun colors, so you can match it to your mixer.



KitchenAid Sparkling Beverage Maker *($200; bedbathandbeyond.com)*

THE HANDHELDS



Cuisinart's portable soda maker is less expensive than most, and it's super easy to store. Each single-use CO_2 cartridge makes 1 liter *($40 for 24)*.

Cuisinart Compact Sparkling Beverage Maker *($50; at major retailers)*

This twist-on carbonator comes in five color options and runs on single-use CO_2 cartridges, sold online in packs of 10 *($4.50)*.



Hamilton Beach SodaStation Carbonated Soda Maker *($60; at major retailers)*

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Slip a bottle into this embroidered tote; it comes with a grosgrain ribbon. *$6; surlatable.com*

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Cover the bottle with chalkboard paper so you can put your note right on it. *$35; paper-source.com*



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Make the wrapping a useful part of the gift: This tea towel is printed with wine and food pairings. *$28 for two; uncommmongoods.com*

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Star BAR

Masaharu Morimoto's Waikiki apartment is a perfect place for a drink.

Hawaii is technically a work destination for Masaharu Morimoto (he has restaurants in Waikiki and Maui). But when he bought his Waikiki apartment last year, the Iron Chef and restaurateur reconfigured the rooms for entertaining. A construction crew tore out two of the three bedrooms and turned the area into a bar and dining room right off the kitchen. "The condo is for me and my wife," he says. "We love to spend time at home, and the kitchen and bar are much more important than an extra bedroom." The bar could easily open for business: It's stocked with the chef's favorite top-shelf bottles, including Johnnie Walker Blue Label whiskey, Grey Goose vodka and his own line of premium and aged sakes, which he serves at his restaurants. And the views are spectacular: From behind the counter, Morimoto can see the rainforest-covered Manoa Valley. That (plus a cocktail) is enough to make even the busiest chef slow down. "I never wanted to live here and do too much relaxing," he admits. "But I love Hawaiian people, I love Hawaiian weather...it grew on me."

HIBISCUS SAZERAC

MAKES: 1 drink



Combine 2 ounces **rye whiskey** and a dash each of **hibiscus syrup** and **hibiscus bitters** in a cocktail shaker with ice; stir well. Add a dash of **absinthe** to a chilled rocks glass and swirl to coat. Strain the drink into the glass (add fresh ice, if desired). Garnish with a **lemon twist.**

"I CREATED THIS COCKTAIL FOR AN *IRON CHEF* BATTLE IN HAWAII."



House labels
Morimoto stocks his own line of sakes at home.

PORTRAIT: LINNY MORRIS. COCKTAIL PHOTO: ANDREW PURCELL. FOOD STYLING: CARRIE PURCELL. PROP STYLING: CHRISTINA LANE.



Chef's table

The dining room behind the bar seats six—perfect for small dinner parties. What's on the menu? Whatever's fresh from the local seafood market, Morimoto says.

First-class seats

Morimoto designed his bar so guests would stay awhile, providing ample counter space and big, comfortable bar stools (with backs!). Hayneedle sells similar stools. *$200 each; hayneedle.com*



HINTS FOR THE HOLIDAYS

The holidays are full of fun, family, and great food—and lots to do! Chef Angelo Sosa inspires readers to use their culinary passion to find the delicious solutions that make gifting easier, as well as the tools from the U.S. Postal Service® that make holiday shipping easy as pie.

Q. I AM A STUDENT WITH A TIGHT BUDGET AND A LOT OF GIFTS TO GIVE. HELP!

A. Homemade gifts speak from the heart. Whip up a batch of special holiday popcorn with items you already have in your pantry: microwave popcorn seasoned with salt, cracked pepper, and chopped rosemary, and drizzled with olive oil. Tie individual bags with a colorful ribbon, then use USPS Priority Mail® service. With improved USPS Tracking™ and text alerts*, you will know when they are delivered!







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Did you just discover that the recipient changed his or her holiday plan? You can use USPS Package Intercept®** service to redirect a package and get it where it needs to be.

Q. MY DAUGHTER MOVED FAR AWAY AND IS MISSING THE FAMILY HOLIDAY. HOW CAN I MAKE HER FEEL CONNECTED?

A. **Send cookies!** Preheat oven to 350 degrees. Combine 1 cup flour, 1 cup sugar, 1 tsp. vanilla extract, 1 egg, and ⅓ stick of butter. Combine 1 tsp. nutmeg, 1 tsp. cinnamon, and ¼ tsp. cloves. Mix all ingredients together. Roll cookies onto floured parchment paper. Cut with holiday cookie cutters. Bake until golden brown. Then use USPS Priority Mail® service with 1-, 2-, and 3-day delivery*** and improved USPS Tracking™* so you'll know they'll arrive fresh.





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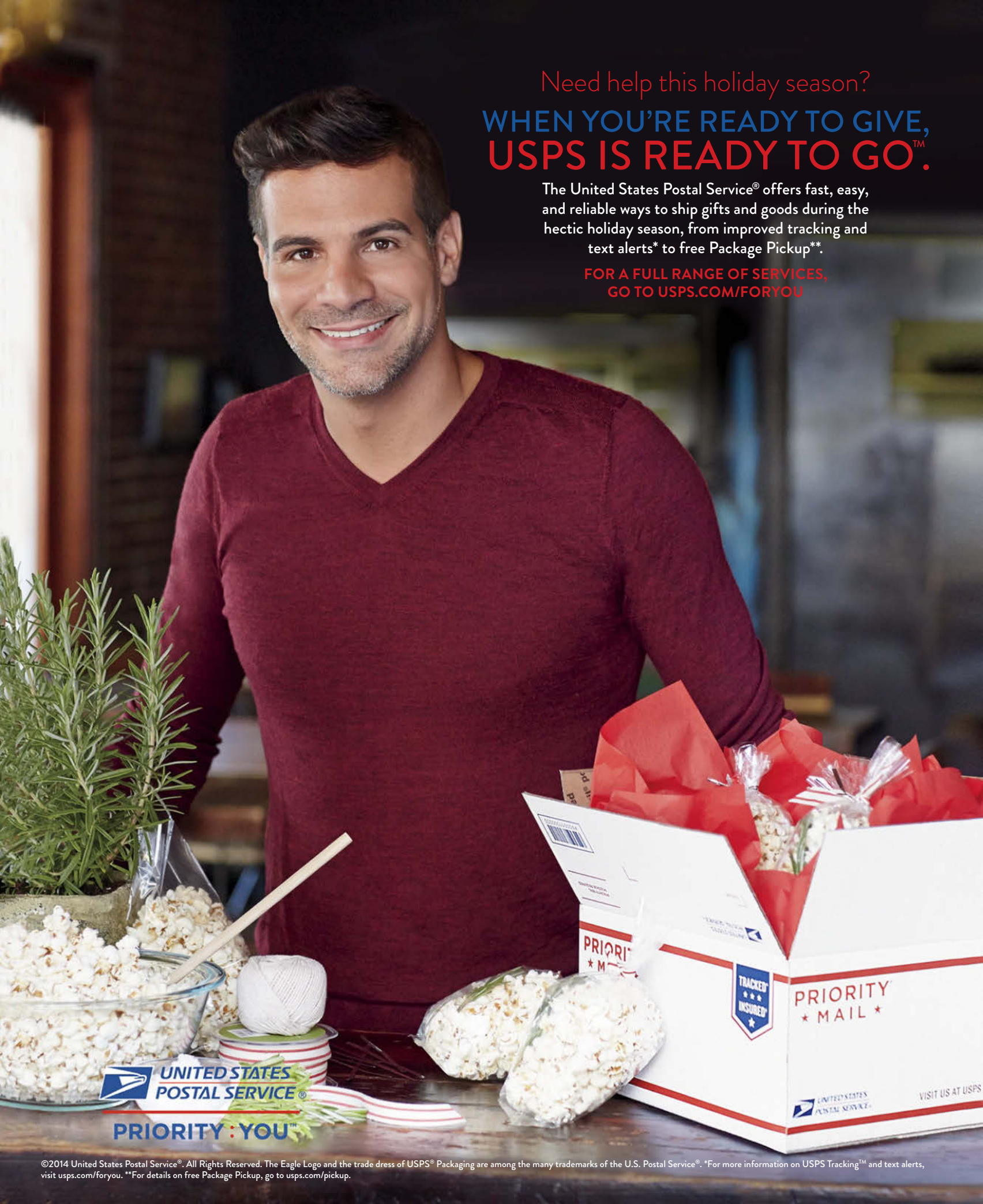
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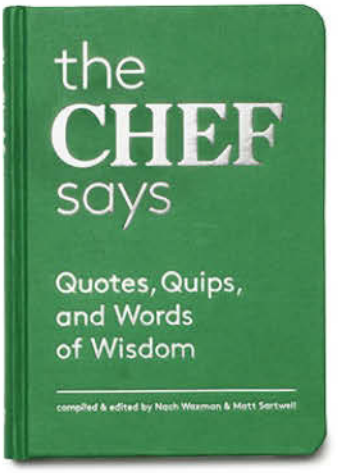
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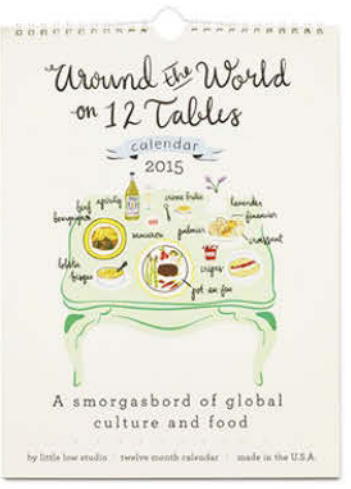
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Dear Heather,

Forget sugarplums. Our holiday visions are filled with the cozy Christmas living room you've created. Warmth? Check. Glow? Check. Cute oversized reindeer with garland necklaces? Check. We love how you hung our festive wreath with care on our rustic mirror, and thought to guide Santa down your chimney with our exclusive Glimmer Strings™ lights.

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Watch **Chef Robert Irvine** and the *Restaurant: Impossible* team take on the biggest project that they have ever attempted during a three-day visit to Double H Ranch in upstate New York. The nonprofit ranch enriches the lives of seriously and terminally ill children and their families by hosting an overnight camp that is exciting, empowering and medically sound. The camp is over 20 years old, and the kitchen and dining hall are situated in a facility that was built to be a dude ranch in the 1920s. The dining hall and kitchen are in dire need of a makeover!

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BEHIND THE SCENES







JACQUI ROYAEL

DIRECTOR OF OPERATIONS, DOUBLE H RANCH

Q: What's the biggest challenge Chef Robert had to face in rebuilding the dining hall?

A: Making our space functional, medically safe and a place children love, while also maintaining the charm and character of the former dude ranch that has served as our dining hall for 22 years. Creating a better meal-service flow was another big challenge.

Q: How did Chef Robert do with all the kids? Did they like him?

A: He instantly connected with the children. Chef Robert encouraged campers when they tried something new and made them smile countless times during his visit to Double H.

Q: How important is the dining hall for all the campers?

A: The dining hall is the heart of the camp. It is the first place families arrive and where we host all our annual events. The dining hall is one of the few indoor spaces at Double H that can accommodate all campers, staff and volunteers together.

Q: How have the changes impacted campers and staff at Double H Ranch?

A: The new dining hall and kitchen allow us to better meet the goal of providing the best camp experience for every child living with a serious illness. Many more children and families will get to enjoy Double H Ranch for years to come.

KATE WALSH

CAMP DIRECTOR, DOUBLE H RANCH

Q: Were you worried about the size of the project and whether Chef Robert could deliver results?

A: I was nervous that the dining hall wouldn't be able to look different in three days. However, everyone worked all day and night, and the results were astonishing!

Q: What was the funniest moment you witnessed during the three-day improvement project?

A: When I was giving Robert a tour of the camp, we stopped at the Deer Cabin (littlest girls' cabin). Soon enough, Robert and three 6-year-old girls started a dance party!

Q: How does the new kitchen better address the special dietary needs of campers?

A: Now, we have three separate areas for our cooks to safely prepare meals for special diets. We have seen an increase in the children who have dietary needs, and this kitchen improves our ability to accommodate their diets.

Q: How do the new kitchen and dining hall redefine Double H Ranch today?

A: I have always wanted our dining hall to represent our campers—full of joy, laughter and fun even when facing tough times. Our old space didn't reflect that. Now our space looks and feels like a camp. We tell our campers that we make the impossible possible, and *Restaurant: Impossible* helped us out by saying, "Yes, we will make it happen."

THE *RESTAURANT: IMPOSSIBLE* TEAM spent three fun and productive days at Double H Ranch revamping the camp's new dining hall and kitchen. Thanks to the participation of Chef Michelle Bernstein and the Lexus Culinary Council, Double H Ranch also received a generous $10,000 check and brand-new camp equipment such as boats, life jackets and sleeping bags to keep the legacy of fun going strong.



Chef Robert Irvine arrives at the Double H Ranch to tackle the biggest *Holiday: Impossible* project ever and bring even more health and happiness to seriously ill children.



Camp Director Kate Walsh and the zip-line expert prepare Chef Robert for his exciting sky ride at Double H Ranch.



Campers sit down to a favorite meal—chicken tenders—in the old dining hall before the *Holiday: Impossible* team takes over.

FOR MORE INFORMATION, VISIT

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RECIPE FROM A LEXUS CULINARY MASTER

CHEF MICHELLE BERNSTEIN collaborated with the *Restaurant: Impossible* team and camp staff to cook up a kid-friendly meal for the big reveal and celebration party. As a member of the Lexus Culinary Council, Chef Michelle Bernstein exemplifies the core values of the Lexus brand: quality, innovation, prestige and performance.



MICHELLE BERNSTEIN

James Beard Award–winning chef, restaurateur, cookbook author and Miami native shares a simple yet soulful recipe inspired by travels abroad and great for diners of any age.

NOODLES IN GINGERY PEANUT DRESSING*

SALAD:

- 1 pound noodles, cooked according to package directions, cooled and tossed with a little olive oil (can be linguini or any Asian noodle that cooks quickly)
- ½ cup scallions or green onions, sliced thin
- ½ cup white cabbage, sliced thin
- ½ cup carrots, sliced thin
- ½ cup dry roasted and salted peanuts, crushed*
- 1 tablespoon sesame seeds

DRESSING:

- 3 tablespoons soy sauce
- 3 tablespoons rice wine vinegar
- 2 tablespoons sesame oil
- 2 teaspoons sugar
- 3 tablespoons creamy peanut butter*
- 2 teaspoons fresh ginger, chopped

In a blender, combine all ingredients for the dressing and blend until smooth. Taste for seasoning. Then, in a large bowl, add all salad ingredients, toss with desired amount of dressing. Serve.

**Substitute cashews and cashew butter in case of peanut allergy.*

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MEET THE HOLIDAY: IMPOSSIBLE TEAM



ROBERT IRVINE
Chef and host of Food Network's *Restaurant: Impossible*

CHERYL TORRENUEVA
Interior designer on Food Network's *Restaurant: Impossible*

MICHELLE BERNSTEIN
Award-winning chef and Lexus Culinary Master

TOM BURY
Construction manager on Food Network's *Restaurant: Impossible*

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SOME THINGS ARE

WORTH PASSING DOWN

others not so much



AUNT MARIE'S FAMOUS POTATO SALAD

Ingredients

3/4 cup vinaigrette dressing or ranch dressing, prepared
1/4 cup Texas Pete® Original Hot Sauce
6 tbsp vegetable oil
4 lbs red potatoes, cut into 1/4
2 tbsp chopped garlic
2 tsp Italian seasoning
2 tsp kosher salt
1 tsp pepper
1 1/2 cups diced celery, 1/4" diced
1 1/2 cups diced onion, 1/4" diced
1 cup crumbled bleu cheese

Directions

Combine vinaigrette (or ranch) and hot sauce. Set aside.

Mix vegetable oil, garlic, Italian seasoning, salt and pepper in large bowl. Add potatoes; mix to coat potatoes with mixture. Transfer to sheet pan.

Bake potatoes at 375°F for 55 minutes or until tender. Cool slightly.

To make salad, toss potatoes, celery and onion with the hot sauce vinaigrette mixture. Top with bleu cheese crumbles.



Much like the recipes that bring our families together, Texas Pete® is the sauce that's worth passing down. For more recipes like this one, visit texaspete.com

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MAKE A GREAT Gift

You can't go wrong with homemade treats!
Try these sweet ideas.

PHOTOGRAPHS BY **JEFF HARRIS**



FOOD STYLING: BRETT KURZWEIL; PROP STYLING: MORGAN LEVINE.



CASHEW CLUSTERS

Cook 1½ cups **sugar** in a saucepan over medium heat, swirling the pan but not stirring, until dark amber, about 10 minutes. Remove from the heat and stir in 2 tablespoons **butter** and 3 cups **salted cashews.** Pour onto an oiled baking sheet and separate into small clusters with 2 forks. Let harden.



SALTED CARAMEL-BOURBON SAUCE

Cook 1½ cups **sugar** and ½ cup water in a saucepan over medium-high heat, swirling the pan but not stirring, until dark amber, about 12 minutes. Remove from the heat and whisk in 1 cup **heavy cream,** 1 teaspoon **vanilla** and ½ teaspoon **sea salt.** Whisk in 2 tablespoons **bourbon.** Let cool completely; transfer to jars and refrigerate. (Makes about 2 cups.)



MINI APPLE-CRANBERRY LOAVES

Shred 2 **apples** (about 1 cup); squeeze dry. Whisk 1¼ cups **flour,** ¾ cup **sugar,** 1 teaspoon each **baking powder** and **salt,** and ½ teaspoon each **baking soda, cinnamon** and **nutmeg** in a large bowl; add 1 cup **dried cranberries.** In another bowl, whisk 2 **eggs,** ½ cup each **vegetable oil** and **sour cream,** and 1 teaspoon **vanilla;** stir in the shredded apples. Fold the wet ingredients into the dry ingredients until just combined, then divide the batter among 3 buttered mini loaf pans (about 6 by 3 inches each). Bake at 350° until a toothpick inserted into the centers comes out clean, 35 to 40 minutes. Let cool on a rack.

THE HOLIDAYS ARE ABOUT HAVING SECONDS.

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MOCHA TRUFFLES

Put 12 ounces chopped **semisweet chocolate** in a heatproof bowl. Bring 1 cup **heavy cream,** 1 tablespoon **butter** and a pinch of **salt** to a simmer in a saucepan; pour over the chocolate. Let sit until melted, then stir until smooth. Add ¼ cup **espresso** and 1 teaspoon **vanilla;** stir until smooth and shiny. Pour into a shallow baking dish and refrigerate until firm, at least 3 hours. Roll tablespoonfuls of the chocolate into about 20 balls, then roll in **shredded coconut, cocoa powder** or crushed **peppermint candies.** Refrigerate until firm, at least 1 hour.



PISTACHIO-ORANGE CHOCOLATE COINS

Melt ½ cup **semisweet chocolate chips** with 2 teaspoons **shortening** in the microwave. Spoon into 1½-inch circles (about 20) on an oiled parchment-lined baking sheet. Let cool slightly, then top with chopped **pistachios** and **candied orange peel.** Refrigerate until firm.

bonus ideas

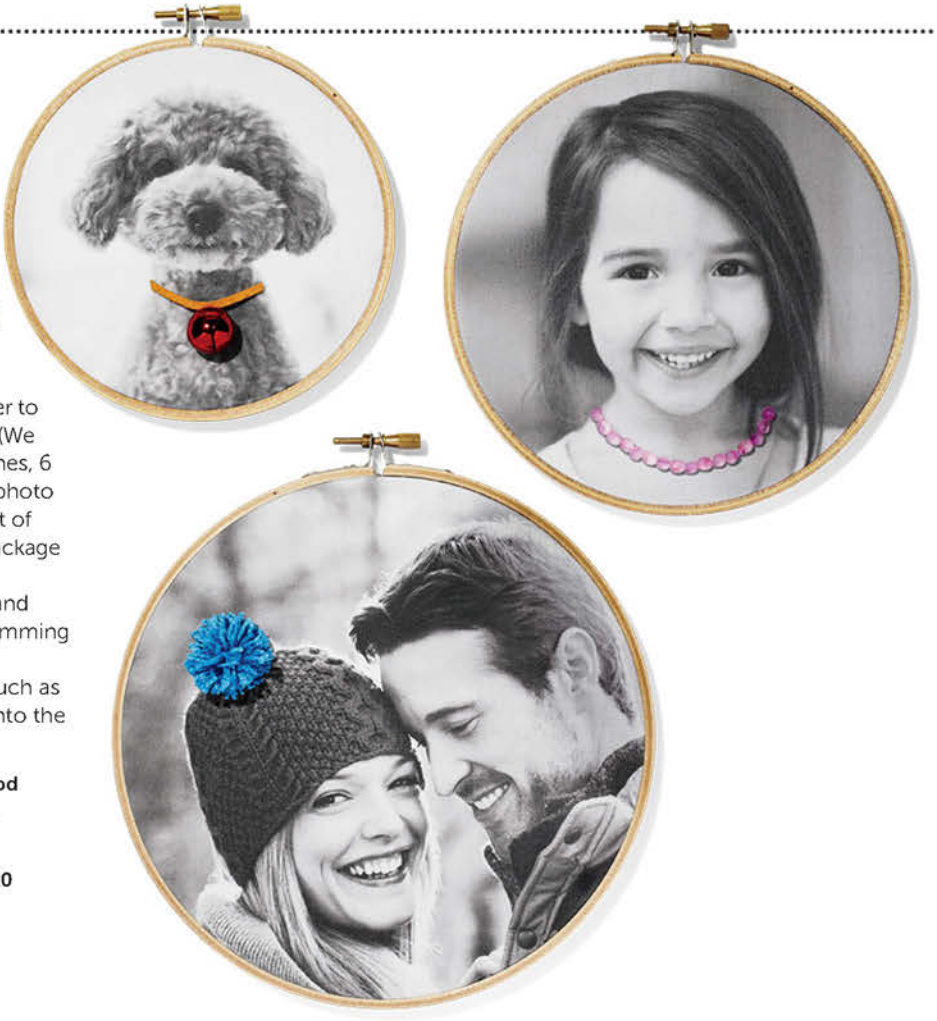
Nothing says thoughtful giving like a homemade present. Plus, these are all



graphic glasses case

1 Go to hgtv.com/sunglasses-case to download the sunglasses image, then print it on T-shirt transfer paper made for dark fabric.
2 Cut out the image and lay it right-side up on a canvas eyeglasses case. Iron it onto the canvas following the package instructions.

PAPER: Avery 8½" x 11" Inkjet Dark Fabric transfer paper, $19 for 5 sheets, staples.com
EYEGLASSES CASE: Canvas eyeglasses case, $3, shop.canvascorpbrands.com



embroidery hoop picture frames

1 Size a photo on your computer to fit in a wood embroidery hoop. (We used hoops in three sizes: 5 inches, 6 inches, and 7 inches.) Print the photo in black-and-white onto a sheet of printable fabric following the package instructions.
2 Peel off the fabric's backing and place the fabric in the hoop, trimming any excess.
3 Hot-glue embellishments—such as bells, beads, or pom-poms—onto the photos.

EMBROIDERY HOOPS: Darice wood embroidery hoops, from $2 each, createforless.com
PRINTABLE FABRIC: Dritz Printed Treasures inkjet printable fabric, $20 for 5 sheets, createforless.com

from HGTV magazine

crazy simple to make.



woodland candleholder

1 Use a heavy-duty glue, like E6000 permanent craft adhesive ($4 for 2 ounces, michaels.com), to glue the head of a flat tack to the center of a mini tart pan. Let dry.
2 Spray-paint the entire pan, as well as two plastic figurines. Let dry.
3 Use the same glue to attach the plastic figurines to the inside of the pan, as far from the tack as possible. Let dry.
4 Press a taper candle onto the tack—we used a beeswax candle, which won't split when pierced. Note: To be safe, stop burning the candle before it reaches the top of the figurines.

FLAT-HEAD TACK: #22 x 1" blued steel cut tacks, $1 for a 2-ounce pack, homedepot.com
MINI TART PAN: SCI ¾"H x 3⅞"-diameter round fluted tin tartlet mold, $2.50, kitchenandcompany.com
SPRAY PAINT: Dolphin Blue by Belton Molotow
FIGURINES: (tree) Safari Plastic Miniature Trees in Toobs, $10 for a mixed set of 10 trees, and (moose) Safari Plastic Miniature North American Wildlife in Toobs, $11 for a mixed set of 12 animals, both joann.com
CANDLE: Hand-dipped 5½"-tall beeswax candle, $3 for a set of 2, palumba.com



knit-wrapped bracelets

1 Slip a wood bangle into the top of a tall knitted sock. (We used bangles in three widths: 1¼ inches, 1½ inches, and 1¾ inches.) Cut the sock so it can wrap around the bangle with a little overlap.
2 Hot-glue the extra material to the inside of the bangle. Let dry.

BANGLES: Extra-large flat-exterior wood bangles, from $3.50 each, diybangles.com
SOCKS: (from top) OTK cable sock in beige, $18, sockittome.com; Cable knee high sock in chili pepper, $14, wigwam.com; School uniform girls' solid cable knee socks in ivory, $15 for a set of 3, landsend.com



customized crayons

1 Preheat the oven to 200°F. Break crayons into small pieces and drop them into an alphabet silicone baking mold. You'll need two to three crayons in the same color for each letter.
2 Set the mold on a cookie sheet. Melt the crayons in the oven for 15 minutes. Let the letters cool completely, then pop them out of the mold.

BAKING MOLD: Alphabet silicone baking mold, $20, nycake.com

MARKO METZINGER/STUDIO D

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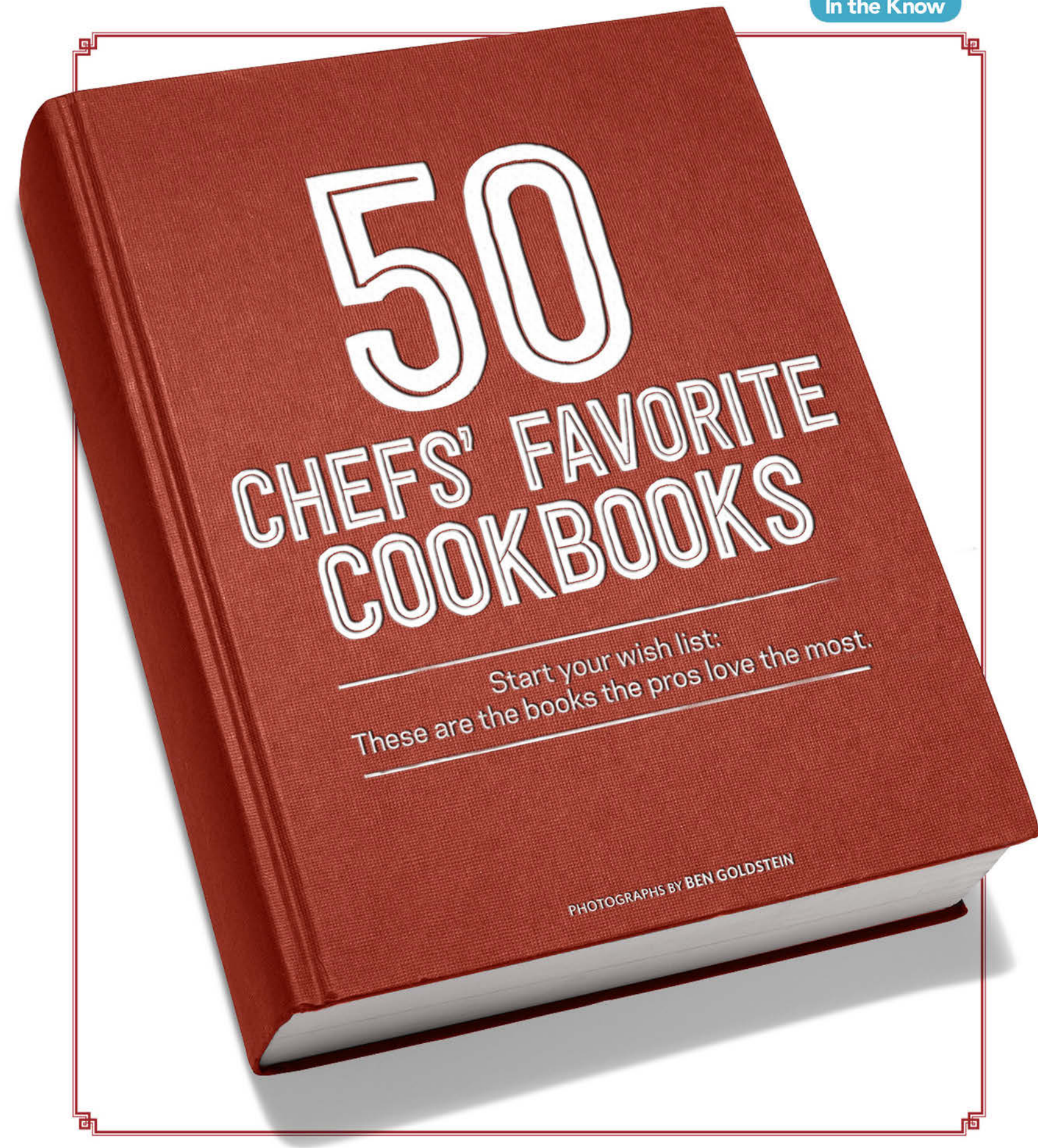
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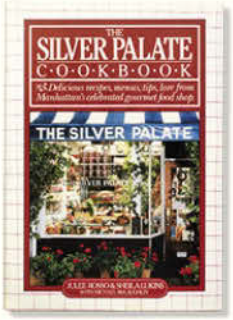
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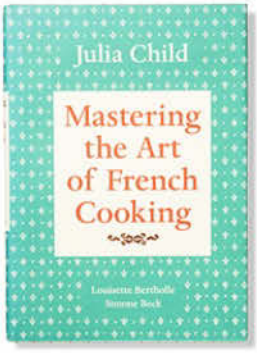

50
CHEFS' FAVORITE COOKBOOKS
Start your wish list:
These are the books the pros love the most.
PHOTOGRAPHS BY BEN GOLDSTEIN



My favorite cookbook is ***The Silver Palate Cookbook*** ($23, Workman) by Julee Rosso and Sheila Lukins. Sheila was a friend, and her recipes revolutionized home cooking. Her Chicken Marbella is one of my go-to recipes for entertaining.

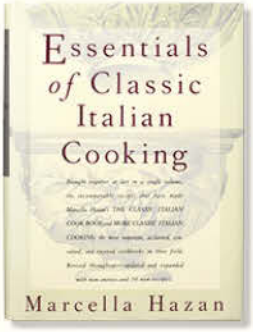


Katie Lee
The Kitchen



I started my television career as a guest on Julia Child's series and have always respected and honored her passion, work ethic and wonderful personality. I love the techniques, tips and detailed instructions in ***Mastering the Art of French Cooking*** ($40, Knopf).

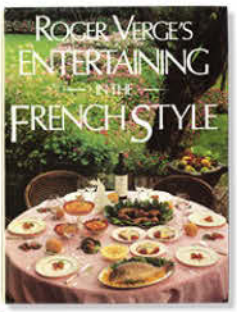
Lidia Bastianich
Felidia, New York City



I took Marcella Hazan's ***Essentials of Classic Italian Cooking*** ($35, Knopf) to Italy with me, and it reinforced everything I was learning. It's imperative for anyone who really wants to learn the Italian kitchen.

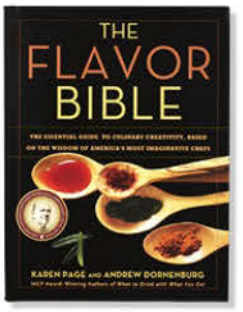


Anne Burrell
Worst Cooks in America



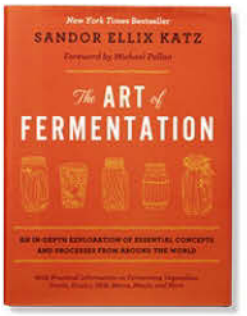
Roger Vergé's ***Entertaining in the French Style*** (used from $2, Stewart, Tabori & Chang) was such a source of culinary and stylistic vision for me when I was young that it will always remain one of my favorite cookbooks. Looking through it is like a quick, romantic, inspiring trip to the South of France.

Suzanne Goin
Lucques, Los Angeles



The Flavor Bible ($38, Little, Brown and Company) by Karen Page and Andrew Dornenburg takes single ingredients and lets you know the seasonality, best cooking method and which ingredients pair well with them.

Merlin Verrier
Culinary Director, Lollapalooza, Chicago



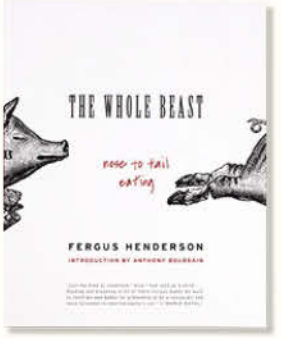
Fermentation is the new trend in cooking, and ***The Art of Fermentation*** ($40, Chelsea Green Publishing) by Sandor Ellix Katz has been invaluable to me. It's less of a recipe book and more of a concept book, which is my favorite way to cook.

Matt McClure
The Hive, Bentonville, AR



I love ***The River Cottage Preserves Handbook, volumes one and two*** ($22, Ten Speed Press/ Bloomsbury UK), by Pam Corbin. Every preserve or condiment tastes like it was freshly picked. In January, opening a jar of summer fruit preserves brings me right back to when the fruit was harvested.

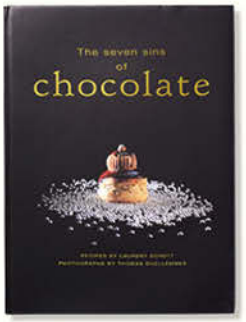
Jenn Louis
Lincoln Restaurant, Portland, OR



The Whole Beast: Nose to Tail Eating ($22, Ecco) by Fergus Henderson is a revolutionary book that really made me understand the importance of using the entire beast—not only because it is delicious but also because it is humane and responsible.



Michael Symon
Iron Chef America



The Seven Sins of Chocolate (used from $2, DK Adult) by Laurent Schott is a true chocolate bible for the novice or professional cook.

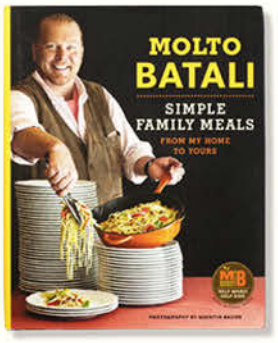


G. Garvin
Road Trip with G. Garvin



One of the most amazing things about Ferran Adrià is that he is always willing to share his knowledge, and because of that, elBulli has inspired some of the best chefs in the world. ***elBulli 2005–2011*** ($625, Phaidon Press) is an amazing collection and open reference of all the astonishing discoveries that happened at elBulli.

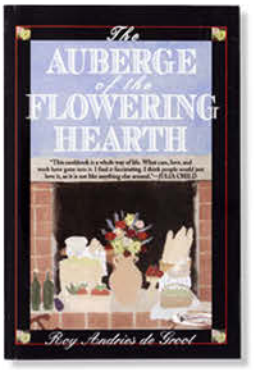
José Andrés
America Eats Tavern at The Ritz-Carlton, Tysons Corner, McLean, VA



Mario Batali's palate is phenomenal. I can always count on ***Molto Batali: Simple Family Meals from My Home to Yours*** ($30, Ecco) for delicious and simple seasonal recipes that are perfect for entertaining.



Marc Murphy
Chopped



The Auberge of the Flowering Hearth ($18, Ecco) by Roy Andries de Groot tells of an almost mystical inn, high in the French Alps, where the proprietor and chef prepare the most compelling food with fascinating apéritifs and wines sourced locally. I return to this tome for inspiration quite often.

Frank Stitt
Highlands Bar and Grill, Birmingham, AL



I have more than 1,200 cookbooks in my apartment, and I read every one. Right now ***Eleven Madison Park: The Cookbook*** ($60, Little, Brown and Company) by Daniel Humm and Will Guidara is my favorite book for food art.

Christopher Lee
The Forge, Miami Beach



I was lucky enough to work at The Fat Duck while ***The Fat Duck Cookbook*** ($50, Bloomsbury USA) by Heston Blumenthal was being conceptualized. At that age, I had no concept that someone could ever make a cookbook like that—the amount of detail, photos, creativity. It not only changed how I looked at cookbooks, it changed how I looked at food in general.

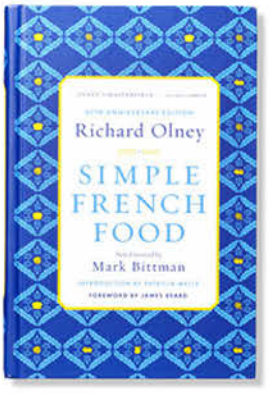
Jeff Mahin
Stella Barra, Santa Monica



Alain Ducasse Cooking for Kids ($25, Rizzoli) is by far the best baby and toddler cookbook out there. The illustrations are playful and the recipes are expert.

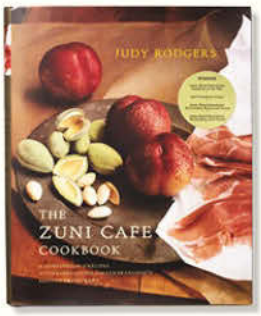


Geoffrey Zakarian
The Kitchen; Chopped



Simple French Food ($25, Houghton Mifflin Harcourt) by Richard Olney is perhaps one of the best cookbooks ever written. He made the world of French food come alive for Americans as much as Julia Child did, yet to a smaller audience, sadly. He makes recipes straightforward and simple.

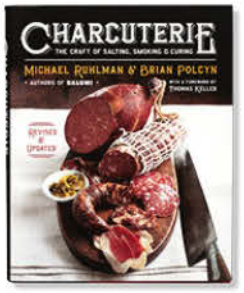
Jonathan Waxman
Barbuto, New York City



The Zuni Café Cookbook ($40, W. W. Norton & Company) is dear to my heart. I love the voice, I love the sensibility. Judy Rodgers mixed French and Italian and American, which I think I do myself. Also, my mother edited the book, so it's sentimental to me.

Alex Guarnaschelli
Iron Chef America; Chopped





Charcuterie: The Craft of Salting, Smoking and Curing ($35, W. W. Norton & Company) by Michael Ruhlman and Brian Polcyn is a truly insightful exploration of old-school techniques that have come back into the spotlight. I've given out this book as a gift more times than I can remember.

Brad Farmerie
Public, New York City



I'm a fan of Christopher Kimball and his recipe testing philosophy. ***The Classic Cookbook: The Best of American Home Cooking*** (used from $1, Little, Brown and Company) is a collection of the best of the best savory and sweet recipes from many years of testing.

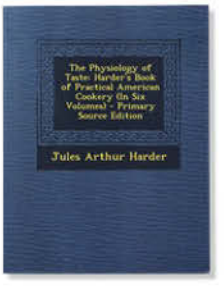


Roger Mooking
Man Fire Food



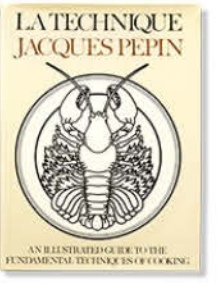
I was fortunate enough to work with Pierre Hermé about eight years ago, and I bought ***Desserts by Pierre Hermé*** (used from $15, Little, Brown and Company) to prepare myself. He wasn't easy to please; his requests for equipment and ingredients were quite daunting! However, my first bite into his black truffle and chocolate truffle macaron made me weep like a baby. His techniques are wild, but go for it if you have time.

Michelle Bernstein
Seagrape, Miami Beach



Old cookbooks inspire me because they're about ingredients with character—the kind of ingredients we're trying to get back on the table today. The coolest one is ***The Physiology of Taste: Harder's Book of Practical American Cookery*** ($38, Forgotten Books) by Jules Arthur Harder. It's organized by ingredient, and because it was written for chefs and farmers, each section has instructions for growing and storing as well as cooking.

Sean Brock
Husk, Charleston, SC



Other than at cooking school, you don't have many opportunities to learn classic techniques. ***La Technique: An Illustrated Guide to the Fundamental Techniques of Cooking*** (used from $17, Times Books) by Jacques Pépin gives wonderful step-by-step photo illustrations of dozens of things home cooks and young chefs might not ever see otherwise. It was indispensable to me early in my career.

John Currence
City Grocery, Oxford, MS



I've used ***Classical and Contemporary Italian Cooking for Professionals*** (used from $2, Houghton Mifflin Harcourt) for many years to navigate the waters of Italian cooking. It's written by Bruno Ellmer, one of my instructors at the Culinary Institute of America and a true master of Italian cuisine.



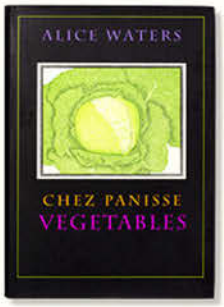
Scott Conant
Chopped



*Hybrid: EPA-estimated rating of 44 city/41 hwy/42 combined mpg. Actual mileage will vary. Gas model: EPA-estimated rating of 22 city/33 hwy/26 combined mpg. Available 2.0L EcoBoost,® FWD. Actual mileage will vary.

Ford

Go Further



Chez Panisse Vegetables ($37, HarperCollins) by Alice Waters has been a go-to book of mine for years. The chapters are broken down into seasons, and the recipes never fail to inspire me to make new dishes.



Amanda Freitag
Chopped



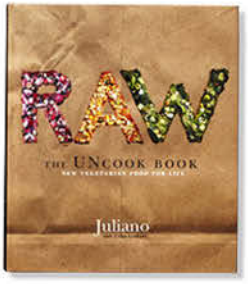
Larousse Gastronomique (used from $16, Clarkson Potter) by Prosper Montagné is the best all-around reference for just about everything. My original version is duct-taped together.

Donald Link
Link Restaurant Group, New Orleans



Glorious Food (used from $2, Stewart, Tabori & Chang) by Christopher Idone because of one recipe: fettuccine with beluga caviar. That with a glass of champagne. 'Nuff said.

Jeni Britton Bauer
Jeni's Splendid Ice Creams, Columbus, OH



Raw: The Uncook Book: New Vegetarian Food for Life ($40, Regan Books) by Juliano Brotman opened my eyes to a new way of looking at ingredients. It was like my bible at a turning point in my career.

Michael Schwartz
The Cypress Room, Miami



Origin: The Food of Ben Shewry ($80, Murdoch Books) is a book for chefs. I had one of my most memorable dining experiences at Ben Shewry's restaurant, Attica, in Melbourne, Australia.

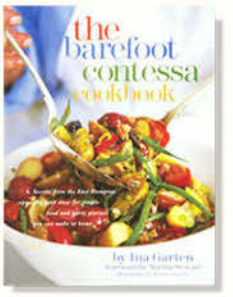


Curtis Stone
Kitchen Inferno



The cartoon artwork and serious love of pork and foie gras in ***Au Pied de Cochon: The Album*** ($45, Douglas & McIntyre) by Martin Picard have a special place in my heart.

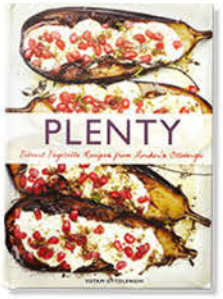
Chris Cosentino
Boccalone Salumeria, San Francisco



In my eyes, Ina Garten is the queen of cookbooks! She has mastered the art of writing recipes that include familiar ingredients and simple techniques that any home cook can pull off with ease. I love all of her books, but the original, ***The Barefoot Contessa Cookbook*** ($35, Clarkson Potter), is my favorite.

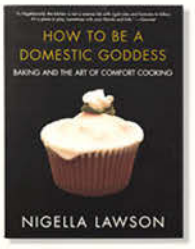


Kelsey Nixon
Kelsey's Essentials



Even though I'm not a vegetarian, I'm drawn to those recipes, which is why I love ***Plenty*** ($35, Chronicle) by Yotam Ottolenghi.

Susan Feniger
Border Grill, Los Angeles



Nigella Lawson's ***How to Be a Domestic Goddess*** (used from $8, Hyperion) reads like a book, and there's a chocolate volcano cake in there I wish I'd come up with.



Sunny Anderson
The Kitchen

LAROUSSE GASTRONOMIQUE AND *THE BAREFOOT CONTESSA COOKBOOK*: DEVON JARVIS/STUDIO D.

IT'S TASTIER THAN MILK.

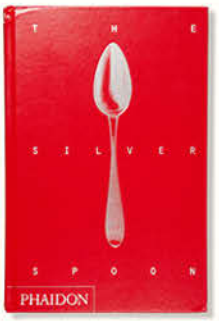
PEOPLE WITH TONGUES SAID SO.



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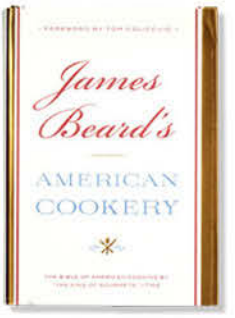
National Taste Test 2013; Silk Vanilla Almondmilk vs. dairy milk. Character is a trademark of WhiteWave Foods.



The Silver Spoon ($50, Phaidon Press) has phenomenal Italian recipes with amazing explanations.



Guy Fieri
Guy's Grocery Games; Diners, Drive-Ins and Dives



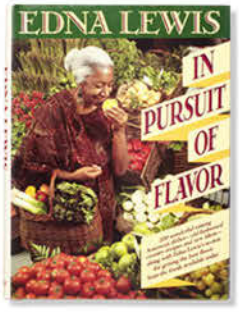
I use ***James Beard's American Cookery*** ($35, Little, Brown and Company) as a constant reminder of the origins of American cookery. I love the historical perspective that Beard brings to home-style dishes.

Michael Lomonaco
Porter House New York, New York City



Marc Forgione was my chef at BLT, and it's been a pleasure watching him grow throughout his career. His book, ***Marc Forgione: Recipes and Stories from the Acclaimed Chef and Restaurant*** ($40, Houghton Mifflin Harcourt), includes a lot of his new recipes and techniques as well as things that we worked on together. The student has become a master, and I could not be more proud.

Laurent Tourondel
Arlington Club, New York City



Aside from her inspirational life story, Edna Lewis' strong, soulful approach to cuisine in ***In Pursuit of Flavor*** (used from $1, Knopf) continues to influence both home and professional cooks. Her undeniable passion for food and hospitality transcends generations.

Levon Wallace
Proof on Main, Louisville, KY



Alex Guarnaschelli's ***Old-School Comfort Food: The Way I Learned to Cook*** ($30, Clarkson Potter) is about how food can bring people and families together. The recipes aren't complicated, and the food is simple and fun.



Robert Irvine
Restaurant: Impossible



When I need a gift for just-married couples or new cooks, I love to give ***Julia's Kitchen Wisdom*** ($16, Knopf) by Julia Child. It's not at all intimidating, yet the reader will learn so much from using it.

Mary Sue Milliken
Border Grill, Los Angeles



Essential Cuisine (used from $165, Ici La Pr) by Michel Bras explores the Mediterranean ingredient base and flavor profile on a level I can only envy.

Michael Psilakis
MP Taverna, Three locations in New York



From its pastas and roast meats to its attention to seasonal cooking, ***SPQR: Modern Italian Food and Wine*** ($35, Ten Speed Press) by Shelley Lindgren and Matthew Accarrino is perfect California Italian.

Ford Fry
The Optimist, Atlanta

Just when you think you know everything about Mexican cooking, Diana Kennedy's ***Oaxaca al Gusto: An Infinite Gastronomy*** ($60, University of Texas Press) reminds you that the cuisine is so vast, beautiful and deeply rooted in tradition that the training never ends. Plus, she signed it for me when I met her in Puebla and it's available in Spanish!





Marcela Valladolid
The Kitchen

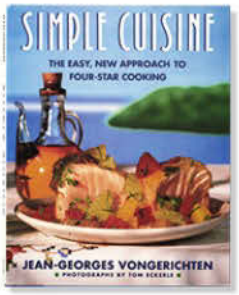
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ALWAYS IN SEASON



Simple Cuisine (used from $1, Prentice Hall Trade) by Jean-Georges Vongerichten, one of my mentors, showcases a lighter approach to French cooking yet still produces timeless recipes with big flavors.

Greg Vernick
Vernick Food & Drink, Philadelphia



I love to cook Indian food for friends and on my days off. ***Great Indian Feasts*** (used from $4, John Blake) by Mridula Baljekar focuses on feasts that are enjoyed across India during special celebrations.

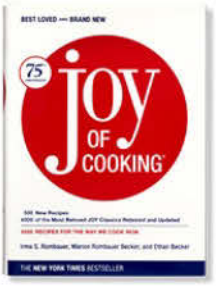
Barbara Lynch
Menton, Boston



Seven Fires: Grilling the Argentine Way ($35, Artisan) by Francis Mallmann is a combination of primal, communal and tasteful cooking.

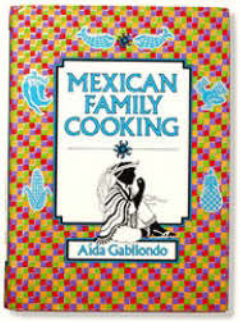


Michael Chiarello
Kitchen Inferno



Joy of Cooking ($35, Scribner) by Irma Rombauer is a classic cookbook with recipes for just about any dish you can imagine. The recipes aren't overly complicated, which gives you room to put your own little spin on things.

Tim Love
Lonesome Dove Western Bistro, Fort Worth, TX



Mexican Family Cooking ($19, Fawcett) is my grandmother Aída Gabilondo's cookbook, and it holds a very special place in my heart. I remember watching her prepare these dishes and eating them with my family. From how to properly make tortillas to working with chiles, it covers all the basics.



Aarón Sánchez
Chopped; Taco Trip (on Cooking Channel)



I reach for ***Culinaria Spain*** ($50, H.F. Ullmann Publishing) by Marion Trutter again and again, not only for recipes but as a reference volume. It's so comprehensive in detailing the culinary traditions from every region of Spain, from rice-growing Valencia to the seafood paradise of Galicia, and everything in between.

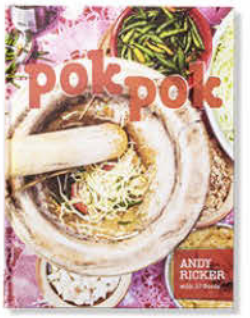


Jose Garces
Iron Chef America



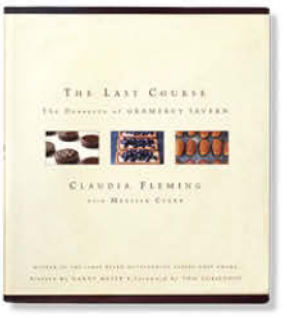
Casa Moro ($30, Ebury Press) by Samantha and Samuel Clark was one of the first cookbooks that made me want to get off the couch and cook.

Daniel Holzman
The Meatball Shop, New York City



If you love Thai food, you have to have ***Pok Pok: Food and Stories from the Streets, Homes and Roadside Restaurants of Thailand*** ($35, Ten Speed Press) by Andy Ricker.

Dale Talde
Talde, Brooklyn



The Last Course: The Desserts of Gramercy Tavern (used from $50, Random House) by Claudia Fleming is the best American pastry book ever produced.

Andrew Carmellini
The Dutch, New York City

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THE SECRET TO JUICY CHICKEN.



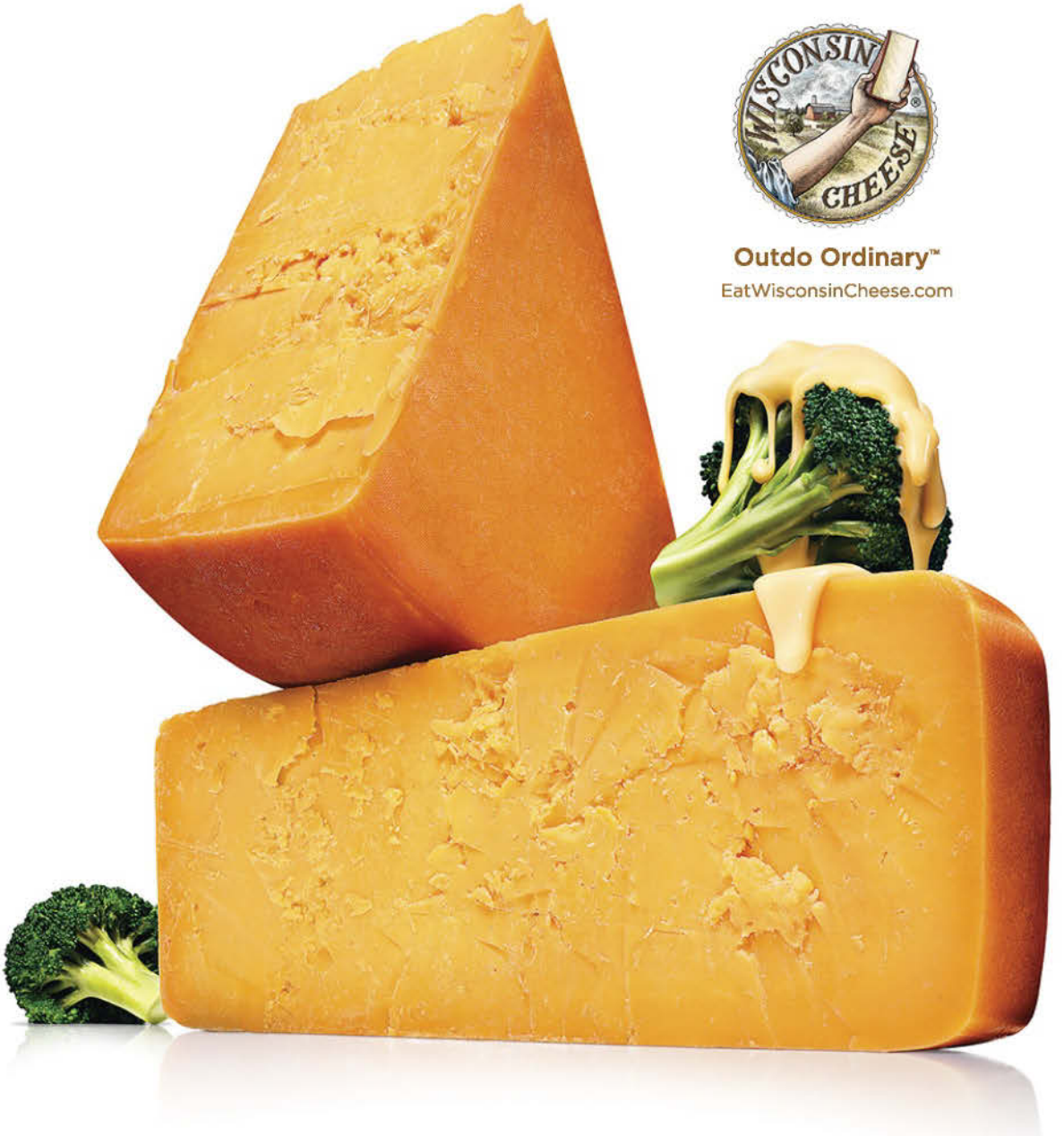
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Fun Cooking

Flavor your bubbly with **jam.** Then, try two takes on fondue and make some new cheese snacks.

PHOTOGRAPH BY **KANG KIM**



A Toast and Jam

You can turn a bottle of bubbly into a holiday cocktail using what's already in your pantry: jam. Just thin the jam with a little water, then stir 1 to 2 teaspoons into each glass of sparkling wine before serving. Make Bellinis with peach jam or mimosas with orange marmalade, or create something festive with cherry or raspberry preserves.

FOOD STYLING: KAREN EVANS.

WHICH SIDE ARE

CHEESE FONDUE

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 6 to 8

- 2½ cups shredded muenster cheese (about 8 ounces)
- 2½ cups shredded jarlsberg cheese (about 8 ounces)
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 clove garlic, smashed
- 1 cup dry white wine
- 1 tablespoon fresh lemon juice
- 1 tablespoon dry sherry
- 1 teaspoon dijon mustard
- ¼ teaspoon cayenne pepper
- Cubed crusty bread, for dipping

1. Toss the cheeses and cornstarch in a medium bowl; set aside.
2. Rub the garlic all over the inside of a fondue pot, then discard. Add the wine and lemon juice to the pot and bring to a simmer over medium-high heat. Add the cheese mixture in batches, whisking until melted before adding more. (The mixture may look separated or curdled at this point.)
3. Reduce the heat to medium and add the sherry, mustard and cayenne pepper; continue cooking, whisking, until incorporated, 1 more minute. Keep warm over low heat. Serve with bread.



CHEESE **71%**

PHOTOS: ANDREW PURCELL; FOOD STYLING: CARRIE PURCELL; PROP STYLING: CHRISTINA LANE.

YOU ON?

We asked Food Network fans which fondue they like best: cheese or chocolate?



CHOCOLATE FONDUE

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 6 to 8

- 8 ounces bittersweet chocolate, roughly chopped
- 8 ounces semisweet chocolate, roughly chopped
- 1⅓ cups heavy cream
- 4 tablespoons unsalted butter, cubed
- 1 tablespoon pure vanilla extract
- Cubed pound cake, for dipping

1. Combine the chocolates, heavy cream, butter and vanilla in a microwave-safe bowl. Microwave 1 minute, then stir. Continue microwaving in 30-second intervals, stirring after each, until the chocolate is just melted. Whisk until smooth and glossy.

2. Transfer to a fondue pot and keep warm over low heat. Serve with pound cake.

CHOCOLATE 29%

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LET YOUR ACTIONS LEAD THE WAY

In the United States, 16 million children have days, weeks or months when they are hungry. That's 1 in 5 kids who regularly face food insecurity. At the same time, 70 billion pounds of food are wasted each year.

Here's a bright idea: What if we could give back in ways big and small—to make child hunger a thing of the past?

Unilever Project Sunlight is a growing movement committed to creating a bright future for children. Child hunger is a community problem that needs a community solution—and simply sharing a meal or donating time or money can make a big impact.

Every child deserves to be happy and healthy—so let's create a bright future for all children. Go to **PROJECTSUNLIGHT.US** to discover how your actions can help lead the way.

Source: feedingamerica.org



SMALL ACTIONS MAKE A BIG DIFFERENCE

From supporting hunger relief charities, like **Feeding America®**, to volunteering at a local food bank, to sharing a meal with a family that could use a little help, everyone can make a difference. Small actions, like the bright ideas below, can help turn the tables on child hunger.

SHARE A MEAL

Make a plan to share a meal with a family in need, whether it's preparing a meal and giving it to them, or inviting them into your home. Or organize a potluck with a community group and invite families from a local food bank.

LEND A HAND

Give your time and volunteer at your local food bank, and get the amazing rewards that come with lending a hand. Whether you serve hot meals at a soup kitchen or coordinate a food drive at work, you'll discover that doing good feels great, too.

SHOP SMART

Stretch your food dollars each week by shopping mindfully. Limit impulse purchases and plan a weekly menu that utilizes ingredients across several meals. Then donate the money you save to support Feeding America—the nation's leading domestic hunger relief charity. Every dollar you save can help in the fight against hunger.

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JUST A BITE...

Mix up a new kind of meatball for this year's party spread.

PHOTOGRAPHS BY **ANDREW PURCELL**



SLOW-COOKER MOROCCAN TURKEY MEATBALLS



BEEF-AND-BACON MEATBALLS

CHIPOTLE PORK MEATBALLS



FOOD STYLING: CARRIE PURCELL; PROP STYLING: CHRISTINA LANE.



SLOW-COOKER MOROCCAN TURKEY MEATBALLS

ACTIVE: 30 min | TOTAL: 3½ hr | MAKES: about 32 meatballs

- 1 14-ounce can diced tomatoes
- ½ cup low-sodium chicken broth
- ½ cup chopped dried apricots
- 1 onion, grated
- 2 tablespoons unsalted butter
- 3 cloves garlic, minced
- 1 tablespoon plus 1 teaspoon pomegranate molasses
- 1 tablespoon paprika
- 1 teaspoon pumpkin pie spice
- Juice of ½ lemon
- 1 cup chopped fresh cilantro
- Kosher salt and freshly ground black pepper
- 1¾ pounds lean ground turkey
- ½ cup breadcrumbs
- 2 tablespoons crème fraîche or heavy cream
- ¼ cup chopped fresh parsley
- ¼ teaspoon cayenne pepper
- Pomegranate seeds and sliced scallions, for topping

1. Combine the tomatoes, chicken broth, apricots, onion and butter in a 7-to-8-quart slow cooker. Add 2 minced garlic cloves, 1 teaspoon molasses, 1 teaspoon paprika, ½ teaspoon pie spice, the lemon juice, ¾ cup cilantro, ½ teaspoon salt and a few grinds of black pepper. Cover and set on high.
2. Combine the turkey, breadcrumbs, crème fraîche, parsley and the remaining ¼ cup cilantro, 1 minced garlic clove, 2 teaspoons paprika and ½ teaspoon pumpkin pie spice in a large bowl. Add the cayenne, 1 teaspoon salt and a few grinds of black pepper and mix with a spoon or your hands. Dampen your hands and form the mixture into about 32 meatballs, 1½ inches each. Place the meatballs in a single layer in the slow cooker, nestling them in the sauce. Cover and cook on high, 3 hours.
3. Just before serving, drizzle the meatballs with the remaining 1 tablespoon pomegranate molasses. Sprinkle with pomegranate seeds and scallions.



BEEF-AND-BACON MEATBALLS

ACTIVE: 50 min | TOTAL: 2 hr | MAKES: about 48 meatballs

FOR THE SAUCE
- 2 cups dry red wine
- 1 cup ruby port
- 4 shallots, sliced
- 2 bay leaves
- 4 sprigs thyme
- 10 black peppercorns
- 2 slices bacon
- 4 cups low-sodium chicken broth
- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons all-purpose flour
- 3 tablespoons heavy cream
- Kosher salt

FOR THE MEATBALLS
- 6 slices bacon, chopped
- ½ onion, roughly chopped
- 1½ pounds ground beef sirloin
- ½ cup breadcrumbs
- ½ cup chopped fresh parsley
- 1 large egg, lightly beaten
- 3 cloves garlic, minced
- 2 tablespoons dijon mustard
- 1 tablespoon Worcestershire sauce
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil
- Chopped fresh chives, for topping

1. Make the sauce: Combine the red wine, port, shallots, bay leaves, thyme, peppercorns and bacon in a medium saucepan. Bring to a simmer over medium-high heat, reduce the heat to medium and cook until reduced by one-third, about 30 minutes. Add the chicken broth and continue cooking until reduced by half, about 40 more minutes (you should have about 2 cups liquid). Strain into a clean saucepan.
2. Mix the butter and flour in a bowl to form a paste. Whisk the paste into the sauce and simmer over medium heat, whisking, until slightly thickened, about 10 minutes. Whisk in the heavy cream and season with salt. Set aside.
3. Meanwhile, make the meatballs: Pulse the bacon and onion in a food processor until finely chopped. Transfer to a bowl and add the beef, breadcrumbs, parsley, egg, garlic, mustard, Worcestershire sauce, ¾ teaspoon salt and ½ teaspoon pepper; mix until just combined. Dampen your hands and form into about 48 meatballs, 1 inch each.
4. Heat the vegetable oil in a large nonstick skillet over medium heat. Working in batches, add the meatballs to the skillet and cook, turning, until browned and cooked through, 5 to 7 minutes. Drain on a paper towel–lined plate.
5. Wipe out the skillet, add the sauce and the meatballs, and cook over medium heat until the sauce is simmering and the meatballs are heated through, about 2 minutes. (Add 1 to 2 tablespoons water if the sauce is too thick.) Top with chives.



CHIPOTLE PORK MEATBALLS

ACTIVE: 30 min | TOTAL: 2 hr 20 min | MAKES: about 20 meatballs

- ½ pound ground pork
- ½ pound sweet Italian sausage, casings removed
- 1 large egg, lightly beaten
- 3 scallions, finely chopped
- Kosher salt and freshly ground pepper
- 1½ cups finely crushed gingersnaps (about 20 cookies)
- 2 tablespoons extra-virgin olive oil
- ½ large sweet onion, chopped
- 3 cloves garlic, chopped
- 1 poblano chile pepper, seeded and chopped
- 2 tablespoons chili powder
- 1 14-ounce can fire-roasted diced tomatoes
- 1 tablespoon Worcestershire sauce
- 1½ teaspoons packed light brown sugar
- 1½ cups low-sodium chicken broth
- 1 tablespoon chipotle hot sauce

1. Mix the pork, sausage, egg, scallions, 1 teaspoon salt, ½ teaspoon pepper and about three-quarters of the crushed gingersnaps in a large bowl with a spoon or your hands until combined; refrigerate 1 hour. Dampen your hands and form the mixture into about 20 meatballs, ¾ inch each.
2. Preheat the oven to 375°. Add the olive oil to a large cast-iron skillet or Dutch oven and swirl to coat. Add the meatballs in a single layer and top with the onion, garlic and poblano. Sprinkle with the chili powder. Bake until the meatballs are firm and the vegetables start softening, about 8 minutes.
3. Add the tomatoes to the skillet along with the Worcestershire sauce, brown sugar, the remaining gingersnaps, the chicken broth, hot sauce and 1 cup water. Stir gently, carefully loosening the meatballs from the pan and mixing them into the sauce. Return to the oven and bake until the meatballs are tender and the sauce thickens, about 40 more minutes.

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50 CHEESE Appetizers

Please any crowd with these fun starters.

PHOTOGRAPHS BY **JUSTIN WALKER**



NO. 21
OLIVE-ASIAGO FLATBREAD



NO. 23
SPANAKOPITA TARTLETS



NO. 50
BEER CHEESE SOUP SHOOTERS

NO. 18
FIG-WALNUT CHEESE BALLS

NO. 19
BACON-CHIVE CHEESE BALLS

NO. 12
RICOTTA-PISTACHIO CROSTINI

NO. 46
CHEESE-STUFFED OLIVES

FOOD STYLING: CHRIS LANIER; PROP STYLING: KARIN OLSEN.





NO. 36
CHEDDAR BISCUITS WITH HAM

NO. 35
PEPPER JACK LATKES





NO. 31
SPANISH MANCHEGO TORTILLA BITES



NO. 20
FIG AND CHEESE TOASTS

NO. 41
ARANCINI




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50 CHEESE Appetizers



PHOTOGRAPHS BY JUSTIN WALKER

NO. 11

HONEY-WALNUT GOAT CHEESE



1. PARMESAN CHEESE STRAWS Beat 1 egg with 1 tablespoon water. Roll out 1 sheet thawed frozen puff pastry into a 12-inch square on a floured surface; brush with the beaten egg and sprinkle with ½ cup grated parmesan, ½ teaspoon each kosher salt and paprika, and ¼ teaspoon cayenne. Cut into 24 strips (½ inch thick); twist each strip. Bake at 375° until golden, 15 minutes.

2. CHILI-CHEESE STRAWS Make Parmesan Cheese Straws (No. 1), replacing the parmesan with shredded cheddar. Use smoked paprika and sprinkle the dough with 1 teaspoon chili powder.

3. PROSCIUTTO-PARMESAN PALMIERS Roll out 1 sheet thawed frozen puff pastry into a 12-inch square on a floured surface. Cut in half; cover each half with ¼ cup grated parmesan and 1 ounce sliced prosciutto. Roll the short sides of each rectangle toward the center so the two ends meet in the middle; gently press together and freeze until firm. Trim the ends and slice each log ¼ inch thick. Bake at 400° until golden, 12 to 15 minutes.

4. BOCCONCINI KEBABS Toss bocconcini (small mozzarella balls), cubed fontina, pitted kalamata olives and Peppadew peppers with olive oil, chopped parsley and rosemary, and red pepper flakes. Thread onto small skewers.

5. SAUSAGE-CHEDDAR BITES Top ¼-inch-thick rounds of summer sausage with sliced cheddar. Bake at 375° until the cheese melts, 3 to 5 minutes. Sandwich between butter crackers.

6. CHEDDAR CRACKERS Pulse ½ stick cold butter, 1 cup each grated sharp cheddar and flour, ½ teaspoon each kosher salt and paprika, and a pinch of cayenne in a food processor until crumbly. Add 2 tablespoons water and pulse until the dough clumps together; form into a 9-inch log, wrap in plastic and chill 1 hour. Slice ¼ inch thick. Bake at 375° until golden, about 20 minutes.

7. CHEDDAR-CRACKER SANDWICHES Make Cheddar Crackers (No. 6). Sandwich with peanut butter.

8. FRICO CRISPS Arrange tablespoon-size mounds of shredded parmesan about 1 inch apart on a silicone mat–lined baking sheet. Sprinkle with pepper and chopped herbs (rosemary, sage and/or thyme). Bake at 450° until crisp, 6 to 8 minutes. Cool slightly.

9. SAGE CHEESE CRISPS Arrange thin 1-inch-square slices raclette cheese 1 inch apart on a silicone mat–lined baking sheet. Top with chopped sage and pine nuts. Bake at 450° until melted and golden, 7 minutes. Cool slightly.

10. PEPPER JACK TOASTS Mix ¾ cup each shredded pepper jack and cheddar, ½ cup mayonnaise and 4 chopped chives. Spread on 5 slices white bread. Bake at 425° until golden, 15 minutes. Cut into triangles. Top with chopped chives and pickled jalapeños.

11. HONEY-WALNUT GOAT CHEESE Combine ¼ cup each olive oil, walnut oil and chopped walnuts, 2 tablespoons honey, and pepper to taste. Pour over one 11-ounce log sliced goat cheese in a dish. Let sit 2 hours; top with chopped chives. Serve with crostini.

12. RICOTTA-PISTACHIO CROSTINI Beat 8 ounces ricotta, 2 tablespoons each heavy cream and grated parmesan, and a pinch of salt until smooth. Stir in 1 tablespoon olive oil and a pinch each of red pepper flakes and chopped rosemary. Spread on crostini; top with orange marmalade and chopped pistachios.

13. GREEK HALLOUMI Combine 3 tablespoons each olive oil, chopped kalamata olives and roasted red peppers, 1 tablespoon lemon juice and 1 minced garlic clove; stir in 1 tablespoon each chopped mint, oregano and scallion, and a pinch of red pepper flakes. Halve one 8-ounce block halloumi into 2 thin rectangles; dredge in flour. Cook in olive oil until golden, 3 minutes per side. Top with the olive salad; serve with bread.

FOOD STYLING: CHRIS LANIER; PROP STYLING: KARIN OLSEN.

14. MIDDLE EASTERN CHEESE DIP Combine 2 cups labneh (yogurt cheese), 2 grated garlic cloves, 2 tablespoons each chopped parsley, dill and mint, 2 chopped scallions and the juice of 1 lemon. Season with salt, ground cumin and hot paprika. Drizzle with olive oil and sprinkle with paprika. Serve with pita bread.

15. GARLIC AND HERB CHEESE DIP Combine one 5-ounce package garlic-and-herb cheese spread, ¼ cup buttermilk and 2 tablespoons sour cream until smooth; season with salt. Top with chopped scallions. Serve with chips.

16. GORGONZOLA CHEESE DIP Combine ¾ cup sour cream, ½ cup crumbled gorgonzola and 1 tablespoon milk until smooth; season with salt and cayenne. Serve with crudités.

17. CARAWAY-HAVARTI BEER CHEESE Melt ½ stick butter over medium heat. Stir in ¼ cup flour and cook, stirring, 2 minutes. Add 1 cup each heavy cream and beer, 1 tablespoon dijon mustard and ½ teaspoon each kosher salt and hot sauce; simmer 5 minutes. Stir in 2 cups shredded caraway havarti until melted. Serve with chips.

18. FIG-WALNUT CHEESE BALLS Pulse 8 ounces softened goat cheese and 4 ounces gorgonzola dolce in a food processor until smooth. Mix in 3 tablespoons finely chopped dried figs; chill. Form into 1-inch balls; roll in freshly ground pepper and finely chopped candied walnuts.

19. BACON-CHIVE CHEESE BALLS Mix 8 ounces softened cream cheese, 1 cup shredded gouda, 2 chopped cooked bacon slices, 1 teaspoon Worcestershire sauce, ½ teaspoon lemon zest, and hot sauce to taste; chill. Form into 1-inch balls; roll in chopped chives.

20. FIG AND CHEESE TOASTS Cut rosemary focaccia into small slices. Make the Fig-Walnut Cheese Ball mixture (No. 18); do not chill or roll. Spread on the focaccia; sprinkle with parmesan. Broil until golden, 2 to 3 minutes. Top with chopped parsley.

21. OLIVE-ASIAGO FLATBREAD Combine ½ cup each chopped green olives and parsley, ¼ cup olive oil and 1 grated garlic clove; season with pepper. Spread onto 2 lavash flatbreads; top with ½ cup shredded asiago. Bake at 425° until crisp, 12 minutes. Cut into pieces.

22. CAMEMBERT-MUSHROOM PIZZETTES Cook 8 ounces sliced oyster mushrooms in olive oil until tender; season with salt and pepper. Form 1 pound refrigerated pizza dough into two 4-by-12-inch rectangles on parchment. Top each with 3 ounces sliced Camembert and the mushrooms; drizzle with olive oil. Bake on a preheated baking sheet at 475° until the crusts are browned, 15 minutes. Top with chopped parsley; cut into pieces.

23. SPANAKOPITA TARTLETS Warm one 10-ounce package thawed frozen creamed spinach as the label directs. Stir in ½ cup crumbled feta and 2 tablespoons each chopped scallions and dill. Fill 30 frozen mini phyllo shells with the mixture. Bake at 400° until set, 15 minutes. Cool slightly.

24. CHICKEN AND CHEESE TARTLETS Mix 2 cups diced rotisserie chicken (skin removed), 1 cup each mayonnaise and diced dill havarti, 2 tablespoons each grated parmesan and lemon juice, and a pinch of nutmeg. Fill 30 frozen mini phyllo shells with the mixture. Bake at 425° until the cheese melts, 4 minutes. Top with paprika and chives. Cool slightly.

25. GRILLED CHEESE STRIPS WITH CHUTNEY Spread chutney on 4 slices sourdough; top each with ½ cup shredded comté cheese. Top with 4 more slices bread. Cook in a skillet with butter and fresh thyme until golden, 4 minutes per side. Cut into strips.

26. GRILLED CHEESE STRIPS WITH BACON Caramelize 1 sliced onion in butter over medium-low heat, 30 minutes. Divide 8 slices cheddar, the onion, 4 crumbled cooked bacon slices and some fresh thyme among 4 slices rye bread; top with 4 more slices bread. Cook in a skillet with butter until golden, 4 minutes per side. Cut into strips.

27. BAKED BRIE WITH APPLES AND HAM Mix 1 small diced Granny Smith apple with 2 tablespoons honey mustard. Slice off the top rind of a small wheel of brie. Top with the apples and 2 ounces chopped deli ham; drizzle with olive oil. Bake in a small dish at 375˚ until slightly runny, 12 to 15 minutes.

28. GOAT CHEESE AND PEAR CROSTINI Cook 2 chopped peeled pears, ½ cup each water, dry riesling and raisins, ⅓ cup sugar and 4 strips lemon zest over medium heat, 20 minutes. Serve on crostini with goat cheese.

29. CHEESY PIGS IN A BLANKET Divide one 8-ounce tube crescent-roll dough into 4 rectangles. Wrap each around a 3-ounce bacon-cheese bratwurst; trim and press to seal. Brush with beaten egg; sprinkle with shredded cheddar. Bake at 350˚ until golden, 20 to 25 minutes. Slice; serve with mustard.

30. THREE-CHEESE DEVILED EGGS Peel and halve 12 hard-boiled eggs. Scoop out the yolks; mash with ¼ cup each mayonnaise and sour cream, 2 tablespoons each shredded monterey jack and cheddar, 1 tablespoon relish, 2 teaspoons mustard and ¼ teaspoon cayenne; season with salt. Spoon into the whites; top with crumbled cooked bacon and shredded dill havarti.

31. SPANISH MANCHEGO TORTILLA BITES Mix 4 cups potato chips with 12 lightly beaten eggs; let sit until softened, 5 to 10 minutes. Heat 2 tablespoons olive oil in a medium nonstick ovenproof skillet over medium heat. Add half of the egg mixture, 4 ounces each cubed manchego and muenster, then the remaining egg mixture. Cook, undisturbed, until the bottom is golden, 5 minutes. Bake at 350˚ until set, 25 to 30 minutes. Cool; unmold and cut into squares.

32. POLENTA WITH GORGONZOLA Slice one 18-ounce tube polenta ½ inch thick; cut each round in half. Bake at 400˚ until warmed through, about 7 minutes. Top with crumbled gorgonzola and chopped walnuts; bake until lightly browned, 3 minutes. Top with chives.

33. CHEESY CRAB CAKES Combine 8 ounces lump crabmeat, ¼ cup shredded monterey jack, 3 tablespoons breadcrumbs, 2 tablespoons mayonnaise and 1 tablespoon each dijon mustard, lemon juice and chopped cilantro; season with salt and cayenne. Form into 16 patties (1 inch each); dredge in flour. Cook in vegetable oil until golden, 2 minutes per side.

34. SHRIMP QUESADILLAS Combine 8 ounces chopped cooked shrimp, one 4-ounce can chopped green chiles, the juice of 1 lime, ½ teaspoon chili powder, ¼ teaspoon ground cumin and 2 chopped scallions. Divide ½ cup grated queso fresco and the shrimp between two 8-inch flour tortillas; top each with another tortilla. Cook in a buttered skillet until golden, 1½ minutes per side. Cut into wedges.

35. PEPPER JACK LATKES Peel and grate 2 russet potatoes and 2 carrots; squeeze dry. Mix with 1 egg, ½ grated onion, 1 cup shredded pepper jack, ⅓ cup breadcrumbs, 2 tablespoons chopped parsley and 1 teaspoon kosher salt; season with pepper. Form into 2-inch pancakes; cook in vegetable oil until golden, 3 minutes per side. Sprinkle with salt; top with sour cream.

36. CHEDDAR BISCUITS WITH HAM Pulse 2 cups flour, 1 tablespoon baking powder, 1 teaspoon kosher salt and ¼ teaspoon baking soda in a food processor. Add 1 stick diced cold butter; pulse until crumbly. Pulse in 1 cup each buttermilk and shredded cheddar, and 1 chopped scallion. Roll out to ½ inch thick on a floured surface, fold in half and reroll. Cut out 1-inch rounds. Bake at 400˚ until golden, 15 minutes. Sandwich with fig jam and ham.

37. CHEESE PUFFS Bring 1 stick butter, ½ cup each water and milk, and ¼ teaspoon each kosher salt and cayenne to a simmer. Stir in 1 cup flour until a ball forms. Transfer to a bowl; with a mixer, beat in 4 eggs, one at a time, then 1 cup shredded gruyère. Pipe into 1-inch balls on a baking sheet. Bake at 400˚ until puffed, 25 minutes.

NO. 42

FRIED RAVIOLI



38. MAC AND CHEESE BITES Squeeze heaping tablespoonfuls of chilled macaroni and cheese into balls; dredge in flour, then beaten egg, then breadcrumbs. Deep-fry in 375˚ vegetable oil until crisp, 2 minutes. Sprinkle with salt.

39. FRIED MOZZARELLA SANDWICHES Divide 8 mozzarella slices and 16 anchovies among 8 slices white bread; top with 8 more slices bread. Trim the crusts; cut in half. Dredge in beaten egg, then flour. Cook in olive oil until golden, 2 minutes per side; blot and halve. Fry parsley and capers in the oil until crisp and sprinkle on top; serve with marinara sauce.

40. SPINACH CROQUETTES Melt ½ stick butter over medium heat. Whisk in ½ cup flour, then 1 cup milk until thick. Stir in ⅔ cup each shredded gruyère and thawed frozen chopped spinach (squeezed dry). Add ¼ teaspoon kosher salt and a pinch each of cayenne and nutmeg; chill. Form into 16 balls; dredge in flour, then beaten egg, then breadcrumbs. Deep-fry in 360˚ vegetable oil until golden, 3 minutes.

41. ARANCINI Microwave 1 cup arborio rice with 1⅔ cups chicken broth, ⅓ cup white wine and ⅓ cup chopped onion in an 8-inch microwave-safe dish, stirring halfway through, until tender, 18 minutes; cool. Mix in 2 eggs and ¾ cup each grated parmesan and provolone. Roll into 1¼-inch balls; dredge in breadcrumbs. Chill. Deep-fry in 350˚ vegetable oil until golden, 3 to 4 minutes. Serve with marinara sauce.

42. FRIED RAVIOLI Mix equal parts all-purpose and semolina flour. Dip refrigerated cheese ravioli in beaten egg, then the flour mixture. Deep-fry in 375˚ vegetable oil until golden, 4 minutes. Serve with marinara sauce.

43. GOAT CHEESE–STUFFED PEPPERS Mix 8 ounces goat cheese with 1 tablespoon each milk, olive oil, chopped parsley and thyme; season with salt and pepper. Spoon into 8 piquillo peppers; chill. Cut in half lengthwise.

44. MANCHEGO-STUFFED DATES Fill pitted dates with cubes of manchego; wrap with sliced serrano ham. Broil until golden, 5 minutes.

45. PROVOLONE-STUFFED PEPPADEWS Fill Peppadew peppers with cubes of provolone; wrap with prosciutto. Drizzle with olive oil and balsamic vinegar; top with basil.

46. CHEESE-STUFFED OLIVES Stuff Roquefort into 24 pitted green olives. Whisk ¼ cup olive oil, 2 tablespoons each olive brine and lemon juice, 1 tablespoon gin, 1 teaspoon thyme and a pinch of sugar; season with salt and pepper. Pour over the olives; chill.

47. FINGERLING CHEESE FRIES Toss 1 pound fingerling potatoes with olive oil; roast at 400˚ until crisp, 30 minutes. Melt 2 tablespoons butter in a saucepan over medium heat. Add 2 tablespoons flour; cook, stirring, 2 minutes. Whisk in 2 cups milk. Cook, whisking, until thickened, 5 minutes. Stir in 1½ cups shredded raclette or Swiss cheese and ½ teaspoon each hot sauce and Worcestershire sauce. Serve over the fries.

48. TUSCAN POTATO BITES Toss 1 pound quartered baby Yukon gold potatoes with olive oil; season with salt and pepper. Roast at 425˚, 30 minutes. Toss with ¼ cup grated pecorino, 2 teaspoons chopped rosemary and 1 teaspoon lemon zest; bake 10 minutes.

49. ENDIVE WITH GORGONZOLA Mix 8 ounces gorgonzola dolce, ½ cup mascarpone and 2 tablespoons chopped parsley; spread onto 24 endive leaves. Top with crumbled cooked bacon and chopped candied pecans.

50. BEER CHEESE SOUP SHOOTERS Cook 1 chopped onion and 2 chopped garlic cloves in ½ stick butter in a large pot over medium heat until softened. Add ¼ cup flour; cook, stirring, 2 minutes. Whisk in 12 ounces beer, 2 cups chicken broth, ½ cup heavy cream and 1 teaspoon each dijon mustard and Worcestershire sauce; cook until thickened, 5 minutes. Remove from the heat; stir in ½ cup chopped roasted red peppers and 2 cups shredded cheddar until melted. Puree; season with salt and cayenne. Top with more peppers.

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PHOTOGRAPHS BY **LEVI BROWN**

FOOD STYLING: BRETT KURZWEIL

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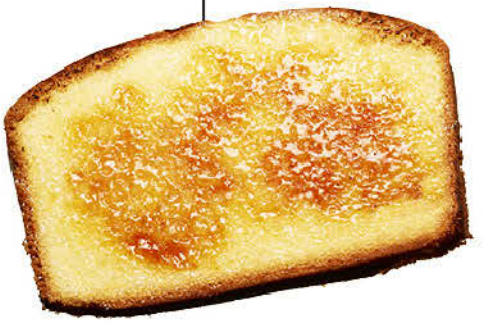
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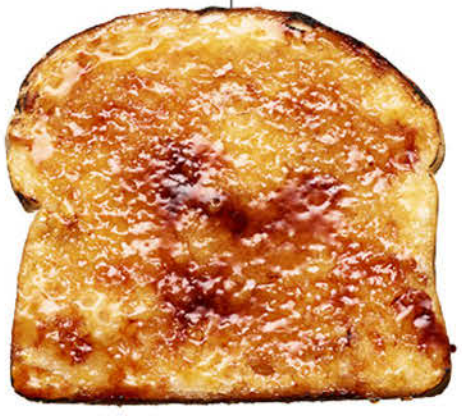
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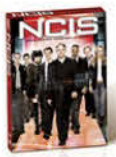
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MINI CHICKEN POT PIES

PREP: 20 MIN. BAKE: 15 MIN. COOL: 5 MIN.
MAKES: 5 SERVINGS (2 MINI POT PIES EACH)

What You'll Need

Vegetable cooking spray
1½ cups cubed cooked chicken
1 can (10¾ oz.) Campbell's® Condensed Cream of Chicken Soup (Regular **or** 98% Fat Free)
½ of a 16-oz. package frozen mixed vegetables, thawed (about 1½ cups)
All-purpose flour
1 package (12 oz.) refrigerated biscuits (10 biscuits)
½ cup shredded cheddar cheese

How to Make It

1. Heat oven to 350°F. Spray **10** (2½-inch) muffin-pan cups with the cooking spray. Stir the chicken, soup and vegetables in a medium bowl.
2. Sprinkle the flour on the work surface. Roll or pat the biscuits to flatten slightly. Press the biscuits into the bottoms and up the sides of the muffin-pan cups. Spoon **about ⅓ cup** chicken mixture into **each** biscuit cup. Lightly press the chicken mixture down so it's level. Top **each** with **about 2 teaspoons** cheese.
3. Bake for 15 minutes or until the biscuits are golden brown and the cheese is melted. Let the pot pies cool in the pan on a wire rack for 5 minutes.

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Weeknight Cooking

Try **easy new dinners and sides** from our test kitchen.

PHOTOGRAPHS BY **CHRISTOPHER TESTANI**



Make tortellini with a hearty veggie sauce. See page 132.

FOOD STYLING: CHRIS LANIER; PROP STYLING: CARLA GONZALEZ-HART.



ARUGULA-CITRUS SALAD WITH PORK

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

Kosher salt and freshly ground pepper
4 boneless center-cut pork loin chops (about 1 pound), trimmed
5 tablespoons light mayonnaise
1 tablespoon Worcestershire sauce
1 tablespoon honey mustard
¾ cup fat-free croutons (any flavor), crushed
3 tablespoons grated parmesan cheese
¼ cup all-purpose flour
5 large navel oranges
1 5-ounce package baby arugula (about 8 cups)
1 red onion, thinly sliced
1 tablespoon extra-virgin olive oil

1. Preheat the oven to 450°. Combine ¼ cup cold water, 1 teaspoon salt and a few grinds of pepper in a small baking dish. Pierce the pork chops all over with a fork; add to the brine. Let sit, flipping once, 10 minutes.
2. Meanwhile, whisk the mayonnaise, Worcestershire sauce and honey mustard in a shallow dish. Combine the crushed croutons and parmesan in another shallow dish. Put the flour on a plate.
3. Remove the pork from the brine; pat dry. Dredge in the flour, then the mayonnaise mixture, and then the crouton mixture, pressing to coat. Transfer to a rack set on a baking sheet. Bake until golden and cooked through, about 20 minutes.
4. Slice off the top and bottom of 3 oranges with a paring knife, then cut off the peel and pith. Slice into rounds, discard any seeds and transfer to a large bowl. Squeeze the juice of the remaining 2 oranges into the bowl.
5. Cut the pork chops into ½-inch pieces. Add the pork, arugula, onion and olive oil to the bowl; toss. Season with salt and pepper.

Per serving: **Calories** 496; **Fat** 20 g (**Saturated** 5 g); **Cholesterol** 73 mg; **Sodium** 505 mg; **Carbohydrate** 47 g; **Fiber** 6 g; **Protein** 33 g



BEEF ENCHILADA-BURRITOS

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 4

1½ 10-to-12-ounce packages broccoli florets
1 cup grape tomatoes
1 tablespoon vegetable oil
1½ teaspoons chili powder
Kosher salt and freshly ground pepper
Cooking spray
8 ounces lean ground beef
1 10-ounce can enchilada sauce (about 1¼ cups)
1 15-ounce can no-salt-added black beans, drained and rinsed
2 tablespoons chopped fresh cilantro
¾ cup shredded reduced-fat Mexican cheese blend (3 ounces)
4 large (burrito-size) flour tortillas

1. Preheat the oven to 425°. Toss the broccoli and tomatoes with the vegetable oil, ½ teaspoon chili powder, ¼ teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Roast, stirring occasionally, until tender, about 25 minutes.
2. Meanwhile, coat a nonstick skillet with cooking spray and heat over medium-high heat. Add the beef and the remaining 1 teaspoon chili powder; season with salt and pepper. Cook, breaking up the meat, until browned, about 4 minutes. Stir in ½ cup enchilada sauce, the beans and 2 tablespoons water. Simmer until the beans are soft, 3 to 5 minutes. Remove from the heat and add the cilantro.
3. Coat a small baking dish with cooking spray. Divide ¼ cup cheese and the beef mixture among the tortillas; fold in the sides and roll up. Transfer to the baking dish, seam-side down. Drizzle with the remaining ¾ cup enchilada sauce and cover with foil. Bake until warmed through, 12 minutes. Uncover, sprinkle with the remaining ½ cup cheese and bake until melted, 2 to 3 more minutes. Serve with the vegetables.

Per serving: **Calories** 489; **Fat** 16 g (**Saturated** 6 g); **Cholesterol** 41 mg; **Sodium** 1,577 mg; **Carbohydrate** 61 g; **Fiber** 11 g; **Protein** 30 g



11g Protein
15g Protein with
½ cup skim milk

9g Fiber
4g total fat per serving

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LENTIL AND HAM SOUP

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

6 tablespoons unsalted butter
2 stalks celery, chopped
2 carrots, chopped
2 turnips, peeled and cut into 1-inch cubes
1 red onion, chopped
2 tablespoons all-purpose flour
1 teaspoon chopped fresh thyme
1 boneless ham steak (about ¾ pound), cut into ¾-inch cubes
2 15.5-ounce cans lentils (do not drain)
½ baguette, cut into ½-inch cubes
¼ cup chopped fresh parsley
Kosher salt and freshly ground pepper

1. Heat 3 tablespoons butter in a large pot over medium heat. Add the celery, carrots, turnips and onion and cook, stirring occasionally, until they start browning, about 8 minutes. Add the flour and thyme; cook, stirring, until the flour is incorporated, about 2 minutes. Stir in 4 cups hot water until smooth.
2. Add the ham and the lentils with their liquid. Increase the heat to medium high and bring just to a boil, then reduce the heat to medium low so the soup is gently simmering. Cook, stirring occasionally, until the soup thickens slightly and the lentils are creamy, about 7 minutes.
3. Meanwhile, melt the remaining 3 tablespoons butter in a large skillet over medium heat. Add the baguette cubes; sprinkle with the parsley and season with salt and pepper. Cook, stirring, until lightly toasted, about 7 minutes. Serve the soup topped with the croutons.

Per serving: **Calories** 629; **Fat** 29 g (**Saturated** 15 g); **Cholesterol** 85 mg; **Sodium** 1,349 mg; **Carbohydrate** 60 g; **Fiber** 19 g; **Protein** 32 g



BLACKENED SALMON WITH LIMA BEAN SMASHED POTATOES

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

1 pound baby red-skinned potatoes, halved or quartered
Kosher salt
1½ cups frozen baby lima beans (about 6 ounces), thawed
½ cup fat-free sour cream
2 tablespoons unsalted butter
Freshly ground black pepper
1 tablespoon paprika
2 teaspoons chopped fresh thyme
1 teaspoon cayenne pepper
4 skinless center-cut wild salmon fillets (about 4 ounces each)
1 tablespoon vegetable oil
3 scallions, sliced
Lime wedges, for serving

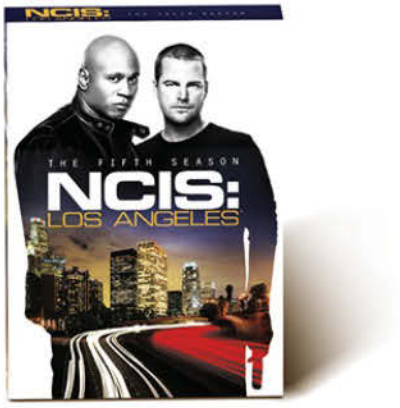
1. Put the potatoes in a saucepan; cover with cold water by 1 inch and season with salt. Bring to a boil, then reduce the heat to medium and simmer 8 minutes. Add the lima beans; simmer until the potatoes are fork-tender, 4 minutes. Reserve ¼ cup cooking water, then drain and return to the pot. Add the sour cream, 1 tablespoon butter and the reserved cooking water. Season with salt and pepper and smash.
2. Combine the paprika, thyme, cayenne and 1 teaspoon salt in a bowl; sprinkle on both sides of the salmon. Heat the vegetable oil in a large skillet over medium heat. Add the salmon and cook until browned and just cooked through, 3 to 4 minutes per side.
3. Stir the scallions into the potatoes and top with the remaining 1 tablespoon butter. Serve with the salmon and lime wedges.

Per serving: **Calories** 423; **Fat** 17 g (**Saturated** 6 g); **Cholesterol** 69 mg; **Sodium** 736 mg; **Carbohydrate** 36 g; **Fiber** 5 g; **Protein** 32 g



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SPICY SHRIMP AND BROCCOLINI STIR-FRY

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 4

1¼ to 1½ cups grain-and-rice blend
1 tablespoon coconut oil
12 ounces large shrimp, peeled and deveined
1 red jalapeño pepper, seeded and thinly sliced
1 tablespoon grated peeled ginger
Kosher salt
2 bunches broccolini (about 1 pound), roughly chopped
3 scallions, thinly sliced
¾ cup coconut water
2 tablespoons crunchy peanut butter
2 tablespoons chopped fresh cilantro
Juice of 1 lime

1. Cook the grain blend as the label directs; set aside.
2. Heat the coconut oil in a large nonstick skillet over medium-high heat. Add the shrimp and cook until they just turn pink, about 1 minute per side; transfer to a plate and set aside. Add the jalapeño, ginger and ½ teaspoon salt to the skillet and cook until the jalapeño softens slightly, about 1 minute. Add the broccolini and scallions and cook, stirring occasionally, until slightly softened, 2 minutes.
3. Add the coconut water to the skillet and cook, stirring, until the broccolini is just tender, about 2 minutes. Add the peanut butter and cook, stirring, until the sauce thickens slightly, about 1 minute.
4. Return the shrimp to the skillet; cook until opaque and the sauce thickens, about 2 more minutes. Stir in the cilantro and lime juice. Serve over the grains.

Per serving: **Calories** 413; **Fat** 13 g (**Saturated** 4 g); **Cholesterol** 129 mg; **Sodium** 498 mg; **Carbohydrate** 44 g; **Fiber** 14 g; **Protein** 31 g



PASTA WITH VEGETABLE "BOLOGNESE"

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

¾ cup dried porcini mushrooms (about ½ ounce)
Kosher salt
1 20-ounce package cheese tortellini
3 carrots, roughly chopped
2 stalks celery, roughly chopped
1 red onion, roughly chopped
1 teaspoon fresh thyme
6 tablespoons unsalted butter
Freshly ground pepper
½ cup dry white wine
1 28-ounce can peeled San Marzano tomatoes, crushed by hand
1 cup fresh basil, torn

1. Soak the mushrooms in 1 cup hot water, 5 minutes. Strain through a paper towel–lined sieve, reserving the liquid. Rinse the mushrooms.
2. Bring a large pot of salted water to a boil. Add the tortellini and cook as the label directs. Reserve 1 cup cooking water, then drain.
3. Meanwhile, pulse the mushrooms, carrots, celery, onion and thyme in a food processor until finely chopped. Heat 4 tablespoons butter in a large Dutch oven or pot over medium-high heat. Add the vegetables, season with salt and pepper and cook, stirring, until they start browning, about 4 minutes. Add the wine and the reserved mushroom liquid; bring to a simmer, scraping up the browned bits. Cook until reduced by half, about 3 minutes.
4. Add the tomatoes to the pot and cook, stirring, until the sauce thickens, about 10 minutes. Add the basil, the remaining 2 tablespoons butter and the tortellini. Toss to coat, adding the reserved pasta water as needed to loosen.

Per serving: **Calories** 732; **Fat** 29 g (**Saturated** 17 g); **Cholesterol** 110 mg; **Sodium** 1,223 mg; **Carbohydrate** 86 g; **Fiber** 7 g; **Protein** 26 g


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MUSTARD CHICKEN THIGHS WITH ROSEMARY POTATOES

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

¼ cup whole-grain mustard
3 tablespoons extra-virgin olive oil
Juice of 1 lemon
2 teaspoons mixed peppercorns, crushed
2 cloves garlic, grated
Kosher salt
8 skin-on, bone-in chicken thighs (5 to 6 ounces each)
1½ pounds fingerling potatoes, halved lengthwise
2 teaspoons chopped fresh rosemary
1 red or green bell pepper, cut into strips

1. Position racks in the upper and lower thirds of the oven; preheat to 450°. Whisk ½ cup water, the mustard, 1 tablespoon olive oil, the lemon juice, peppercorns, half of the garlic and ¼ teaspoon salt in a bowl. Add the chicken and toss. Loosen the skins and rub some of the mustard mixture underneath. Transfer the chicken to a rimmed baking sheet, skin-side up. Roast on the upper rack until golden and crisp, 25 minutes.
2. Meanwhile, put the potatoes and ½ cup water in a microwave-safe bowl. Cover with plastic wrap; pierce a few times with a knife to vent. Microwave until just tender, 10 minutes. Drain and pat dry. Combine the remaining garlic, 2 tablespoons olive oil, the rosemary and ¾ teaspoon salt in a bowl. Add the potatoes and bell pepper; toss. Transfer to a separate rimmed baking sheet. Roast on the lower rack until the vegetables are tender and golden, about 20 minutes.
3. Remove the chicken from the oven and let rest. Move the vegetables to the upper oven rack and continue roasting until browned, 5 more minutes. Serve with the chicken and any pan juices.

Per serving: Calories 628; Fat 39 g (Saturated 10 g); Cholesterol 158 mg; Sodium 989 mg; Carbohydrate 28 g; Fiber 4 g; Protein 40 g



MUSHROOM AND PANCETTA RISOTTO

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

6½ cups low-sodium chicken broth
1 sprig rosemary
2 tablespoons extra-virgin olive oil
1 4-ounce package diced pancetta
12 ounces sliced wild mushrooms (about 4 cups)
½ onion, diced
1½ cups arborio rice
1 cup dry white wine
2 tablespoons unsalted butter
¾ cup grated parmesan cheese (about 1½ ounces)
2 tablespoons chopped fresh chives, plus more for topping
Kosher salt and freshly ground pepper

1. Warm the chicken broth and rosemary in a saucepan over medium heat; set aside. Heat 1 tablespoon olive oil in a large Dutch oven or pot over medium-high heat. Add the pancetta and cook until crisp, 4 to 5 minutes; remove to a plate with a slotted spoon. Add the mushrooms to the pot and cook until slightly browned, 3 to 4 minutes. Remove to the plate; set aside.
2. Add the remaining 1 tablespoon olive oil to the pot; add the onion and cook until softened, about 4 minutes. Add the rice and toast, stirring, 2 to 3 minutes. Stir in the wine and cook, scraping up any browned bits, until the wine is absorbed, 3 to 5 minutes.
3. Add 3 cups warm broth and bring to a simmer. Cook, stirring, until most of the liquid is absorbed, 8 to 10 minutes. Add 3 more cups broth; return to a simmer and cook, stirring, until the rice is just tender, about 13 minutes.
4. Remove the pot from the heat; stir in the pancetta, mushrooms, butter, cheese and chives. Stir in more hot broth if the risotto is too thick; season with salt and pepper. Top with more chives.

Per serving: Calories 522; Fat 29 g (Saturated 11 g); Cholesterol 50 mg; Sodium 658 mg; Carbohydrate 34 g; Fiber 1 g; Protein 19 g





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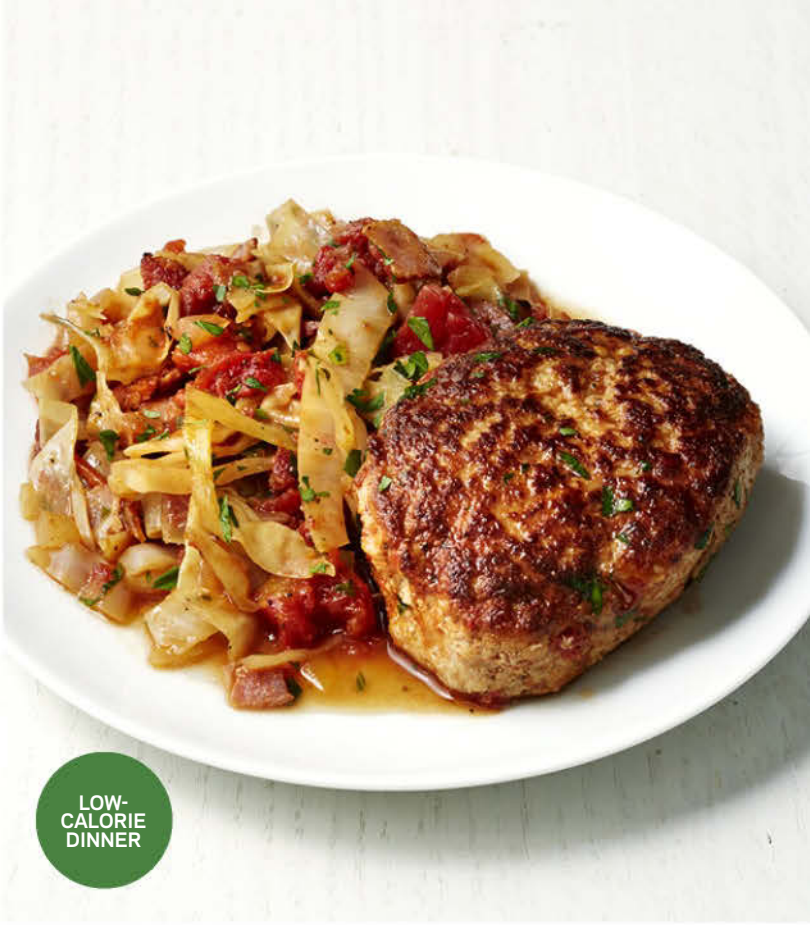
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LOW-CALORIE DINNER

PORK WELLINGTON WITH GREENS AND GRAPES

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

- ¼ cup extra-virgin olive oil
- 1½ tablespoons whole-grain mustard
- 2 teaspoons chopped mixed fresh herbs (such as thyme, parsley and/or tarragon)
- Kosher salt and freshly ground pepper
- 1 large pork tenderloin (about 1½ pounds), trimmed
- 1 8-ounce tube refrigerated crescent dough
- 2 ounces gruyère cheese, thinly sliced
- ½ small shallot, finely chopped
- 1 tablespoon white wine vinegar
- 1 5-ounce package mixed baby greens (about 8 cups)
- ¾ cup seedless grapes, halved

1. Preheat the oven to 375°. Combine 1 tablespoon each olive oil and mustard, 1 teaspoon herbs, ½ teaspoon salt and a few grinds of pepper in a small bowl; rub all over the pork.
2. Line a baking sheet with parchment paper. Unroll the crescent dough onto a work surface (do not separate along the perforations). Arrange half of the gruyère lengthwise down the center; lay the pork on top and wrap to enclose, pressing to seal. Transfer to the prepared baking sheet, seam-side down. Bake until golden and a thermometer inserted into the center reaches 145°, about 25 minutes. Let rest 5 minutes.
3. Meanwhile, combine the shallot, vinegar and the remaining ½ tablespoon mustard and 1 teaspoon herbs in a large bowl. Slowly whisk in the remaining 3 tablespoons olive oil until emulsified; season with salt and pepper. Add the greens, grapes and the remaining gruyère; toss. Slice the pork and serve with the salad.

Per serving: Calories 651; Fat 37 g (Saturated 10 g); Cholesterol 126 mg; Sodium 967 mg; Carbohydrate 32 g; Fiber 1 g; Protein 46 g

TURKEY MEATLOAVES WITH BRAISED CABBAGE

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 4 cloves garlic
- 4 slices bacon, roughly chopped
- 1 onion, roughly chopped
- 2 slices white sandwich bread, torn into pieces
- ½ cup grated parmesan cheese (about 1 ounce)
- 1 large egg
- 1¼ pounds extra-lean ground turkey
- ½ head green cabbage, cored and sliced ½ inch thick
- 1 14.5-ounce can no-salt-added diced tomatoes
- 2 cups low-sodium chicken broth
- 2 tablespoons Worcestershire sauce
- 2 tablespoons chopped fresh parsley

1. Pulse the garlic, three-quarters of the bacon and half of the onion in a food processor until finely chopped. Add the bread, cheese and egg; pulse to make a smooth paste. Transfer to a large bowl; add the turkey and mix with your hands. Form into four 1-inch-thick oval patties.
2. Cook the remaining bacon in a large nonstick skillet over medium heat until browned, 4 minutes. Increase the heat to high and add the patties. Cover and cook until golden brown, 4 minutes; flip and cook, uncovered, 3 to 4 more minutes. Transfer the patties to a plate.
3. Add the cabbage and the remaining onion to the skillet; cook, stirring occasionally, until the cabbage wilts, 4 minutes. Reduce the heat to medium high and add the tomatoes, chicken broth and Worcestershire sauce. Cover and bring to a boil, then uncover and cook until slightly reduced, 4 minutes. Return the patties to the skillet and simmer until cooked through, 10 minutes. Top with the parsley.

Per serving: Calories 460; Fat 18 g (Saturated 6 g); Cholesterol 138 mg; Sodium 1,036 mg; Carbohydrate 23 g; Fiber 5 g; Protein 51 g

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SLOW-COOKER CHINESE BEEF AND BOK CHOY

ACTIVE: 20 min | TOTAL: 25 min (plus 7½-hr slow cooking) | SERVES: 4

- 4 leeks (white and light green parts only), trimmed, halved lengthwise and cut into 1-inch pieces
- 6 cloves garlic, unpeeled
- 4 thin slices ginger, unpeeled
- 1 red jalapeño pepper, seeded and thinly sliced
- 3 tablespoons all-purpose flour
- 1½ pounds beef chuck roast, trimmed
- ¼ cup hoisin sauce
- ¼ cup Shaoxing rice wine, mirin or dry sherry
- 3 tablespoons soy sauce
- 2 tablespoons packed light brown sugar
- 4 heads baby bok choy, cut crosswise into 2-inch pieces
- 2 cups cooked white rice, for serving

1. Combine the leeks, garlic, ginger and jalapeño in a 7-quart slow cooker. Sprinkle in the flour and toss to coat. Nestle the meat in the vegetable mixture. Whisk the hoisin sauce, rice wine, soy sauce, brown sugar and ⅓ cup warm water in a bowl; pour over the meat.
2. Cover and cook on low, 7½ hours. Remove the meat to a cutting board and thinly slice against the grain; remove and discard the garlic and ginger. Return the meat to the slow cooker along with the bok choy. Increase the heat to high and cook, uncovered, until the bok choy wilts, about 5 minutes. Serve with the rice.

Per serving: Calories 703; Fat 32 g (Saturated 13 g); Cholesterol 113 mg; Sodium 870 mg; Carbohydrate 61 g; Fiber 3 g; Protein 39 g



GREEK SPINACH-STUFFED CHICKEN

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- 3½ cups chopped baby spinach (about 8 ounces)
- ¼ cup crumbled low-fat feta cheese
- 3 skinless, boneless chicken breasts (8 to 10 ounces each), trimmed
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 cup low-sodium chicken broth
- 2 tablespoons white wine vinegar
- 2 tablespoons finely chopped sun-dried tomatoes
- 8 ounces ditalini (about 1¾ cups)
- 1 tablespoon chopped fresh mint

1. Combine 2 cups spinach, the feta and 3 tablespoons water in a bowl. Insert a paring knife into the thickest part of each chicken breast, cutting along the side to make a deep 2-inch-wide pocket. Stuff the spinach mixture into the pockets.
2. Heat a large nonstick skillet over medium heat and add the olive oil. Season the chicken with salt and pepper. Add to the skillet, rounded-side down, and cook until browned, about 3 minutes per side. Add the chicken broth, vinegar and sun-dried tomatoes. Partially cover and cook until the chicken is just cooked through, about 15 minutes.
3. Meanwhile, bring a pot of salted water to a boil. Add the ditalini and cook as the label directs. Put the remaining 1½ cups spinach in a colander; drain the ditalini over the spinach to wilt it. Return to the pot.
4. Remove the chicken to a cutting board and slice. Add the pan sauce to the ditalini along with the mint and ¼ teaspoon salt; toss. Serve with the chicken.

Per serving: Calories 517; Fat 12 g (Saturated 3 g); Cholesterol 108 mg; Sodium 465 mg; Carbohydrate 50 g; Fiber 5 g; Protein 51 g

4 things every cancer patient must do.



Melanie Cooke, 53, found a second opinion was critical in planning her battle against Carcinosarcoma of the Uterus. See Melanie's journey at: cancercenter.com/community/survivors

Tremendous advances have recently been made in the treatment of cancer. Breakthroughs unimaginable a generation ago are now saving lives as a matter of course. And the one consistent enabling truth in the fight against cancer throughout the years has always been this: Knowledge is power.

1 Get a second opinion.

"More advances in cancer treatment have been made in the past five years than in the past 50. That means more options for patients when they're making the most important decisions of their lives." *(George Daneker, Jr., MD).* A patient needs to be aware of all treatment options and to feel confident and informed about his or her treatment decision. Initial diagnoses are not always right; 12% of patients are actually misdiagnosed[1] which can delay getting the proper treatment and can affect outcomes. A second opinion is a chance to gain more knowledge and insight into the accuracy of the initial diagnosis and to better understand additional needs like nutritional planning, the management of side effects, and the power of family support during cancer treatment.

2 Find the right doctors.

Getting advice from top cancer doctors about what to do when diagnosed, especially with advanced-stage cancer, is a critical step in developing the right treatment plan. Fully one out of five patients who receive a cancer diagnosis learn their disease is already advanced stage. Advice from physicians experienced in treating the specific type of cancer is especially important for these individuals. Advanced-stage patients frequently require more comprehensive care from a dedicated team that should include a medical oncologist, surgical or radiation oncologist (if appropriate), registered dietitian, naturopathic oncology provider, and other clinicians who will contribute their expertise to the treatment plan. Working with leading physicians who have extensive experience in the treatment of advanced-stage cancer can make a real difference. See more about the credentials of Cancer Treatment Centers of America® (CTCA) Top Doctors at: castleconnolly.com.

"With a cancer diagnosis, the first thing to do is seek out a highly qualified, compassionate health care professional."



Edgar D. Staren, MD, PhD
Former President and CEO,
CTCA Medicine and Science

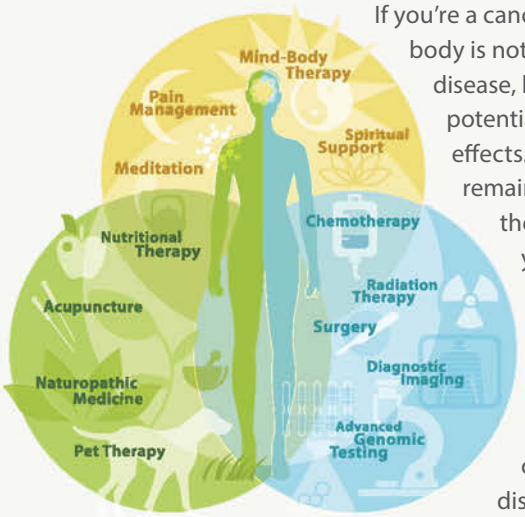
3 Know what questions to ask.

Gaining knowledge starts with asking the right questions. CTCA® has compiled a list of 10 questions to help newly diagnosed patients understand the nature of their disease, and be more prepared, knowledgeable, and better able to understand the recommended approach to their treatment. The questions range from understanding your doctor's experience with diagnostic testing, to knowing the latest treatment options and understanding the benefits of integrative therapies available to maintain quality of life and keep you strong during treatment.



The complete set of questions and a richer discussion of the benefits of getting a second opinion may be found at: **cancercenter.com/secondopinion**

4 Stay strong for the fight.



If you're a cancer patient, your body is not only fighting the disease, but coping with potentially difficult side effects. The stronger you remain during treatment, the more prepared you will be for the fight. In fact, 69% of cancer patients have health issues beyond their cancer[2]—other diseases or disorders. This makes choosing the right team of specialists exceptionally important. And fully eight out of ten people living with cancer are also malnourished.[3,4] The side effects of treatment can make eating difficult, which affects the patient's ability to fuel the healing process—even a 5% drop in weight in a month can decrease a person's tolerance for treatment. A dietitian on the care team is therefore critical to monitor nutrition and prescribe a plan to build much needed muscle mass. Cancer care that integrates traditional treatments like chemotherapy, radiation and surgery where indicated, with additional therapies that boost energy and strengthen the immune system help patients tolerate treatment as they fight their disease. These additional therapies may include naturopathic medicine, pain management, nutritional therapy, hormone therapy, mind/body therapy and spiritual support.

CTCA is a national network of five hospitals in the U.S. with expertise in treating patients who are fighting complex or advanced-stage cancer, although many patients with an early stage diagnosis seek our expertise as well. We combine world-class treatment with an integrative approach to care to reduce side effects and maintain quality of life during cancer treatment. If you or someone you love has advanced-stage or complex cancer call **855-587-5528** *or go to* **cancercenter.com.**

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BUTTERNUT SQUASH–SOPPRESSATA PIZZA

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

½ small butternut squash, peeled, seeded and thinly sliced crosswise
1 tablespoon extra-virgin olive oil, plus more for drizzling
2 teaspoons honey
1 teaspoon balsamic vinegar
¼ teaspoon red pepper flakes
Kosher salt
1 pound refrigerated pizza dough, at room temperature
All-purpose flour, for dusting
12 to 16 sage leaves, torn
1½ cups shredded Italian four-cheese blend (about 6 ounces)
3 ounces thinly sliced soppressata
2 tablespoons roughly chopped fresh parsley

1. Position racks in the middle and lower third of the oven and put an inverted baking sheet or pizza stone on the middle rack; preheat to 475°. Toss the squash, olive oil, honey, vinegar, red pepper flakes and ½ teaspoon salt on another baking sheet; spread in a single layer. Bake on the lower rack until lightly browned and tender, about 10 minutes.
2. Stretch the dough into a 12-by-16-inch rectangle on a floured surface; transfer to a piece of parchment paper. Top with the roasted squash, sage, cheese and soppressata. Slide the pizza (on the parchment) onto the hot baking sheet or pizza stone. Bake until the cheese is bubbling and the crust is golden, 10 to 12 minutes. Transfer to a cutting board; top with the parsley, drizzle with olive oil and cut into pieces.

Per serving: **Calories** 530; **Fat** 24 g (**Saturated** 8 g); **Cholesterol** 52 mg; **Sodium** 1,174 mg; **Carbohydrate** 60 g; **Fiber** 3 g; **Protein** 24 g



GOAT CHEESE QUICHE

ACTIVE: 15 min | TOTAL: 35 min | SERVES: 4

1 tablespoon extra-virgin olive oil
1 tablespoon unsalted butter
2 cloves garlic, thinly sliced
1 5-ounce package chopped mixed winter greens, such as kale and/or chard (about 8 cups)
Kosher salt
1 sheet frozen puff pastry, thawed (half of a 17-ounce package)
All-purpose flour, for dusting
5 ounces goat cheese, crumbled (about ¾ cup)
½ cup grated parmesan cheese (about 1 ounce)
4 large eggs
1 cup heavy cream
¼ teaspoon ground nutmeg
Freshly ground pepper

1. Preheat the oven to 425°. Heat the olive oil and butter in a large skillet over medium-high heat. Add the garlic and cook until softened, about 1 minute. Add the greens and ½ teaspoon salt; cook, stirring occasionally, until the greens wilt and most of the liquid evaporates, 5 to 7 minutes.
2. Meanwhile, roll out the puff pastry on a lightly floured surface until large enough to fit in a 9-inch pie plate. Ease into the pie plate and trim the edge; crimp if desired. Scatter the goat cheese and parmesan in the crust, then top with the sautéed greens.
3. Whisk the eggs, heavy cream, nutmeg, ½ teaspoon salt and ¼ teaspoon pepper in a medium bowl; pour over the greens. Bake until the crust is golden brown and the quiche is set, about 20 minutes. Slice into wedges.

Per serving: **Calories** 508; **Fat** 45 g (**Saturated** 24 g); **Cholesterol** 325 mg; **Sodium** 887 mg; **Carbohydrate** 9 g; **Fiber** 1 g; **Protein** 18 g



Easy Sides



HERBED ORZO PILAF

Sauté 1 chopped **onion** and 1 **thyme sprig** in **butter** over medium heat until golden; season with **salt.** Increase the heat to medium high; add 1 cup **orzo** and toast 2 minutes. Add 2 cups **chicken broth** and bring to a simmer. Reduce the heat to medium low, cover and cook until the orzo is tender, 15 minutes. Stir in some chopped **dill.** Top with **sour cream** and **paprika.**



BROCCOLI-PECORINO GRATIN

Microwave 8 cups **broccoli florets,** covered, until just tender, 8 minutes; transfer to a small baking dish. Melt 2 tablespoons **butter** in a saucepan over medium heat. Add 4 teaspoons **flour;** cook, whisking, until smooth, 2 minutes. Add 1¼ cups **milk;** season with **salt, black pepper** and **cayenne.** Cook, whisking, until thickened, 8 to 10 minutes. Whisk in 2 tablespoons grated **pecorino romano.** Pour over the broccoli and toss; top with more pecorino. Broil until browned.



GRAPEFRUIT AND WATERCRESS SALAD

Peel 1 **grapefruit** with a paring knife. Cut out the segments and squeeze out the excess juice. Whisk 1 tablespoon of the juice with 1 tablespoon **white balsamic vinegar** and 1 teaspoon each **dijon mustard** and **honey;** slowly whisk in 1 tablespoon **olive oil** and season with **salt** and **pepper.** Combine 1 bunch trimmed **watercress,** 1 chopped **endive** and the grapefruit segments in a bowl; add the dressing and toss.



LEMONY TWO-BEAN SALAD

Sprinkle ½ sliced **lemon** with 1 teaspoon **kosher salt** and set aside. Cook 12 ounces **green beans** (trimmed) in boiling salted water until crisp-tender, 5 minutes; drain and rinse. Sauté 2 smashed **garlic cloves** in **olive oil** over medium heat, 3 minutes. Add one 15-ounce can **cannellini beans** (drained and rinsed), the green beans and a pinch of **red pepper flakes;** cook 2 minutes. Pat the lemon slices dry; chop and add to the beans along with some chopped **parsley.** Season with salt.

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Hot Tips

from Food Network Kitchen's Katherine Alford:



Mix up your fats.

Oil generally has a higher smoke point than butter, so it's usually a better choice for sautéing. But sometimes a dish needs a bit of buttery flavor. The solution: Use a combination of oil and butter. The blend of fats is healthier than straight butter, and it won't smoke as much. It makes a great grilled cheese!





Make a better mash.

Add an extra dose of fiber and vitamins to your mashed potatoes: Throw some chopped root vegetables, frozen greens or beans into the pot with the potatoes (add vegetables that need less cooking time toward the end), then lightly mash. To cut down on fat, replace the usual heavy cream with buttermilk, low-fat sour cream or miso paste.



Cook with coconut water.

Coconut water is everywhere these days—and it's not just for drinking. Try using it in place of water to add a subtle sweetness to rice or vegetables, or to poach chicken or marinate beef. Just be sure to buy the pure unflavored kind.



Upgrade your pepperoni.

Next time you make a pizza, try soppressata in place of pepperoni, as we did on page 141. Soppressata, a dry-cured salami, is made from coarsely ground pork (instead of pork and beef), and it's marbled with more fat than pepperoni. You can get it sweet or hot: Just ask for it at the deli counter, or find it whole or presliced in the refrigerator case.

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holiday wine

2014 GUIDE



Making your holiday guest list?

Here's a simple reminder: Whether it's for a casual gathering or a full-on feast, wine enhances all your ingredients—from the food to the mood to great conversation—and makes any moment a celebration. And this holiday season it's easier than ever to find a wine you love, from handcrafted California varietals to festive sparkling wines to wines that capture the flavors of Sicily. Cheers!

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Add an extra seat at the holiday dinner table, welcome drop-in guests or relax with a leisurely brunch. With so many reasons to celebrate this season, be ready with the holiday essential,

America's favorite California champagne.

TOAST LIFE



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Same old party? Flip it!

'Tis the season to shake up the traditional holiday cocktail party—turn it on the flip side with an unexpected, dazzling new drink. Combine a frosty margarita and a "flip" of sparkling KORBEL California champagne to create a new house cocktail your guests will love, and celebrate in style.

MIX IT Premix a pitcher of El Jimador® Blanco Tequila, Cointreau, simple syrup and lime juice.

FLIP IT Show off your new bartending trick—attach a KORBEL Flip It clip to the rim of a glass and flip an open mini bottle of KORBEL Brut into the circle.

COOL IT Add colorful ice cubes with lime slices or cranberries frozen inside.



KORBEL CALIFORNIA CHAMPAGNE RITA
.5 oz. El Jimador® Blanco Tequila
.5 oz. Cointreau®
1 oz. Finest Call® simple syrup
1 oz. lime juice
1 187 ml mini bottle KORBEL Brut

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Celebrating the holidays Sicilian Style

Cook up an authentic Sicilian feast this holiday season! Showcase the best this Italian region has to offer with Stemmari wines and our pairing suggestions for an elegant three-course meal. Experience the authentic essence of the beautiful island of Sicily.

LEARN MORE
about wines from Stemmari and the varietals of Sicily at feudoarancio.it, or visit us on Facebook or Twitter.



STEMMARI



APERITIF: BACI VIVACI

This sparkling wine is made from the native Sicilian Grillo varietal. The grapes are harvested early in the season and fermented to produce soft, elegant bubbles.

Perfect Pairing: Arancini di Riso (cheese-filled risotto croquettes). Also pairs well with raw fish, assorted salumi and cheese.

Tasting Notes: Intense, exotic tropical notes of mango intermingle with delicate notes of white flowers and stone fruits.

Serving Temperature: 40–50°F



PRIMI: DALILA

An aromatic white wine made from a harmonious blend of the native Grillo (80%) and international Viognier (20%) expresses the sunlight and richness of Sicily.

Perfect Pairing: Palermo-Style Pasta with Sardines in Almond Sauce. Also pairs well with seafood appetizers, grilled fish, light pasta dishes and medium-aged cheeses.

Tasting Notes: A forward blend of stone fruits and mango with subtle hints of wildflowers and fresh honey. Elegant notes of vanilla and refined oak linger in the background.

Serving Temperature: 50–54°F



SECONDI: NERO D'AVOLA

A ruby red wine made from the Nero d'Avola varietal native to Sicily. This wine ages for six months in French *barriques* after the grapes have reached perfect aromatic and polyphenolic maturation on the vine.

Perfect Pairing: Braciola di Maiale con Rosmarino (braised pork chops with rosemary). Also pairs well with risotto, red meats, lamb and savory cheeses.

Tasting Notes: Distinctly fruity and velvety. Bouquet gives off notes of currant, wild strawberries and pomegranate.

Serving Temperature: 60–64°F


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BEGINS 10/1/14 & ENDS 12/31/14. GO TO www.freixenetusa.com/100 FOR THE FULL OFFICIAL RULES, COMPLETE ENTRY DETAILS & PRIZE DESCRIPTIONS.

Holiday Creations: Pop! Pop! Sip!

Looking to add a little extra flair to your wine and snack options during the holidays? Serve Freixenet Cordon Negro Sweet Cuvée with a festive bowl of peppermint-infused popcorn. The sweet and elegant flavors of this exquisite sparkling wine complement the tangy, salty and spicy notes in the crispy popcorn puffs. All you have to do is gather the ingredients, pop the corn, pop the cork, and let the munching and sipping begin!



tasting notes

With tiny bubbles and a lovely pale hue, this exquisite gem pops with notes of ripe peach, pear, crisp green apple and fresh citrus, unleashing bright acidity, creamy texture and a long, refreshing finish.



Peppermint-Infused Popcorn



SALT AND SPICE

Combine 3½ quarts popcorn and ⅓ cup crushed peppermint candies. Chop and melt ⅓ pound white chocolate; drizzle over popcorn mixture. Toss to coat. Cool on waxed paper, break apart. Then sprinkle sea salt to balance the sweetness of the Freixenet Cava with the spiciness of the peppermint.



BEYOND POPPING

In addition to working wonders with holiday popcorn, try this sparkling wine with spicy snacks, assorted nuts, appetizers with fresh herbs and berries.



COCKTAILS AND MIMOSAS

To further stimulate the palates of your guests, make customized cocktails in flutes with the Sweet Cuvée and fresh juice, then garnish with mint or citrus.



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Start the Celebration!

Red, white or bubbly, stock up on your favorite wines and host a memorable holiday gathering with these three easy tips.



1 Especially around the holidays, consider buying by the case (a single wine or mix and match) so you'll always have a great bottle on hand for last-minute guests—and get a nice discount.

2 Count on about three glasses of wine per person for an evening. A standard bottle will pour about four good-size glasses.

3 Set up your wine bar and food table on opposite sides of the room to avoid traffic jams.

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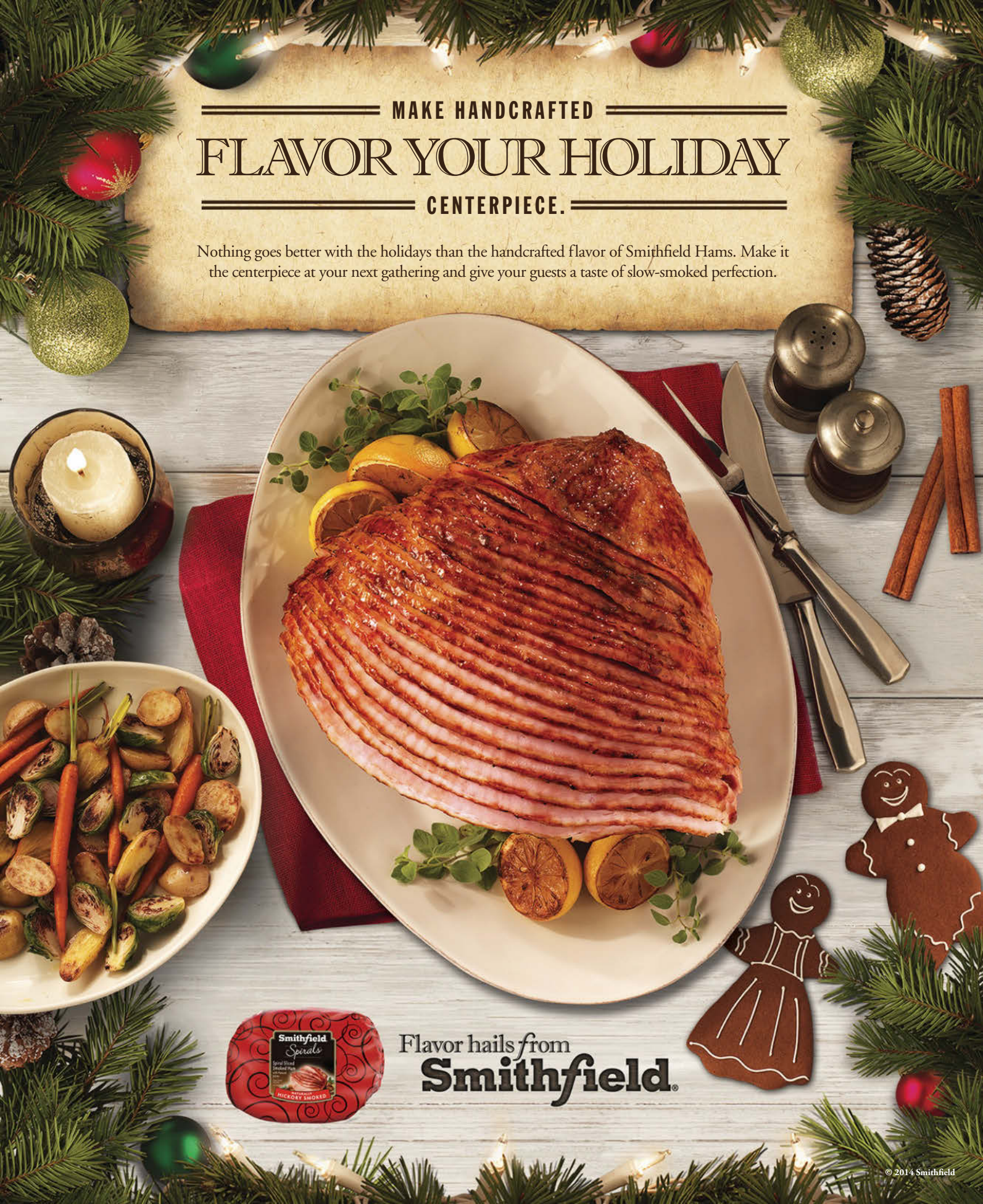
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Holiday Cooking

Plan a **big family feast:** Find great ideas for roasts, Brussels sprouts, stuffed potatoes and more.



Make twice-baked potatoes with horseradish and bacon. See page 182.

PHOTO: RYAN LIEBE; FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAM MORRIS.

Christmas Eve ON THE RANCH



The Pioneer Woman celebrates with prime rib and her favorite sides.

PHOTOGRAPHS BY **CON POULOS**

Living on a ranch means never having a day off, but Ree Drummond makes an exception on December 25. *The Pioneer Woman* host, her husband, Ladd, and their kids (Alex, 17, Paige, 15, Bryce, 12, and Todd, 10) go to great lengths on Christmas Eve so they can sleep in and do nothing the next day. Ladd gives the cattle a double feeding, and Ree serves her big holiday meal, a prime rib feast. "When the meat comes to the table, that's the moment we all get excited about Christmas," she says. Ree keeps the rest of the menu simple: Yorkshire pudding (made with beef drippings), roasted potatoes, and mushrooms cooked in red wine. "It's a Christmas Eve tradition everybody loves," she says.



"Prime rib is the most impressive, seductive hunk of beef there is."

PRIME RIB

ACTIVE: 25 min | TOTAL: 2 hr 40 min | SERVES: 12 to 18

- 4 tablespoons tricolor peppercorns (or any peppercorns)
- 3 sprigs rosemary
- 3 sprigs thyme
- ⅓ cup kosher salt
- 8 cloves garlic, minced
- 1 10-to-14-pound boneless rib-eye roast
- ¼ cup olive oil

1. Move the oven rack to the bottom and preheat the oven to 500˚, then start with the seasoning: Grab the peppercorns and throw them in a big plastic bag and pound them with a rolling pin to break them open. Pull the leaves off the rosemary and thyme sprigs. Throw the crushed peppercorns into a bowl with the salt and herb leaves and add the minced garlic. Use your fingers to toss it all together, then set it aside.

2. Place the beef, fat-side up, on a rack in a roasting pan. Drizzle the olive oil all over the surface and rub it in with your hands. Sprinkle the peppercorn-herb-salt mixture all over the surface of the beef, pressing it lightly with your hands.

3. Roast the beef 45 minutes for the first stage. Reduce the oven temperature to 300˚ and insert a meat thermometer sideways into the roast. Roast the beef an additional 1 hour 15 minutes to 1 hour 30 minutes, or until the thermometer registers 120˚ to 135˚ in the center for medium rare. (The meat will continue to cook for a bit after you remove it from the oven.)

4. Remove the beef from the rack and let it rest about 15 minutes to allow the juices to redistribute throughout the meat (this is a perfect time to get the Yorkshire pudding in the oven). When you're ready to serve, carve it into slices of your preferred width.

FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN-SILVER.

YORKSHIRE PUDDING

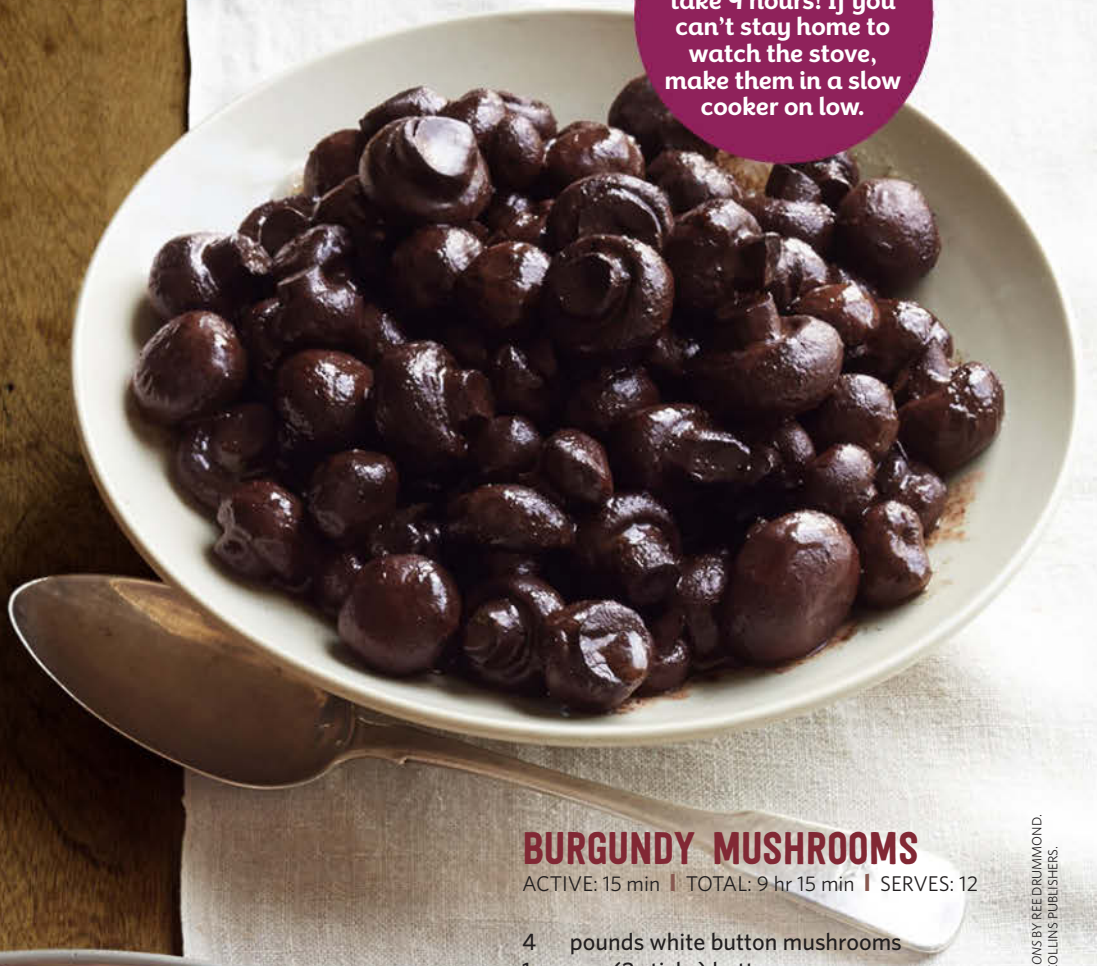
ACTIVE: 25 min | TOTAL: 40 min | SERVES: 12

- 5 large eggs
- 1 cup half-and-half
- 1 cup all-purpose flour
- Kosher salt
- Drippings from the prime rib (see page 159)

1. Make the batter before removing the prime rib from the oven: Combine the eggs and half-and-half in a bowl and whisk until they're totally combined. Throw the flour and 2 teaspoons salt into a sifter and sift them straight into the bowl. Whisk until it's nice and smooth, then refrigerate until the prime rib is ready.
2. After the beef is removed from the pan, increase the oven temperature to 450°. Use a slotted spoon to remove the peppercorns, herbs and excess salt from the drippings. Pour the remaining drippings into a separate container. They should be speckled and lovely!
3. Pour a small amount (about ½ teaspoon or so) of the drippings into each cup of a standard muffin pan and place the pan in the hot oven for a couple of minutes, or until just before the drippings begin to smoke.
4. Carefully remove the pan from the oven and immediately fill the muffin cups about ½ to ⅔ full. Bake 13 to 14 minutes, or until they've "popped" about as much as they can pop. Serve them in a basket with a pretty napkin right next to the prime rib.



Start these mushrooms in the morning—they take 9 hours! If you can't stay home to watch the stove, make them in a slow cooker on low.



BURGUNDY MUSHROOMS

ACTIVE: 15 min | TOTAL: 9 hr 15 min | SERVES: 12

- 4 pounds white button mushrooms
- 1 cup (2 sticks) butter
- 4 cubes low-sodium chicken bouillon
- 4 cubes low-sodium beef bouillon
- Freshly ground black pepper
- 1 teaspoon dill seeds
- 5 cloves garlic
- 1 liter burgundy wine (or any red wine, such as cabernet or merlot)
- 1½ teaspoons Worcestershire sauce
- Kosher salt

1. Throw the mushrooms in a large pot with the butter, bouillon cubes, 1 teaspoon pepper, the dill seeds and garlic. Add the wine, Worcestershire sauce and 2 cups boiling water. Bring the mixture to a boil over medium-high heat, then reduce the heat to low, cover the pot and let it simmer 6 hours. (Yes, I said 6 hours!)
2. After 6 hours, remove the lid and continue simmering for another 2 to 3 hours. (Yes, I said 3 hours!)
3. After the 8-to-9-hour cooking time, season with salt to taste. The mushrooms will be very dark in color and exceedingly luscious. Ladle them into a serving dish and get ready for the best mushroom experience of your life.

RECIPES FROM *THE PIONEER WOMAN COOKS: A YEAR OF HOLIDAYS, 140 STEP-BY-STEP RECIPES FOR SIMPLE, SCRUMPTIOUS CELEBRATIONS* BY REE DRUMMOND.
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ROSEMARY-GARLIC ROASTED POTATOES

ACTIVE: 15 min | TOTAL: 1 hr | SERVES: 12 to 18

- 6 cloves garlic
- 2 sprigs rosemary
- ½ cup (1 stick) butter
- 2 pounds brown fingerling potatoes
- 2 pounds small purple potatoes
- 2 pounds small red potatoes
- Kosher salt and freshly ground pepper
- 2 tablespoons minced fresh parsley

1. Preheat the oven to 400°. Mince the garlic really finely, then strip the leaves off the rosemary sprigs and mince them finely, too.
2. Melt the butter in a small skillet over medium heat, then throw in the rosemary and garlic. Reduce the heat to low and simmer 10 minutes, or until the butter is totally infused.
3. Arrange all of the potatoes on baking sheets and toss with the butter mixture. Roast 35 to 45 minutes, or until the potatoes are tender and nice and golden brown. Arrange them on a large platter, add salt and pepper to taste and sprinkle the parsley over the top.



Catch Ree's holiday special, *The Pioneer Woman's Cowboy Christmas*, December 6 at 8 p.m. ET.

"This is one of the simplest side dishes!"

FAMILY Roasts

We created three showpiece meats for your holiday table—and a whole fish for good measure.

PHOTOGRAPHS BY **CON POULOS**

PAPRIKA ROAST LEG OF LAMB WITH MINT SAUCE

ACTIVE: 30 min | TOTAL: 3 hr 40 min (plus overnight marinating) | SERVES: 6 to 8

FOR THE LAMB
- ¾ cup extra-virgin olive oil
- Juice of 2 lemons
- 10 cloves garlic, grated
- 3 tablespoons smoked paprika
- 3 tablespoons ground cumin
- 2 teaspoons dried oregano
- 1 teaspoon red pepper flakes
- Kosher salt and freshly ground pepper
- 1 6-to-8-pound bone-in leg of lamb, hip bone removed

FOR THE MINT SAUCE
- 1 cup fresh mint
- 1 cup fresh parsley
- 1 clove garlic
- 1 teaspoon dijon mustard
- 1 teaspoon capers
- Juice of ½ lemon
- ½ teaspoon sugar
- ¼ teaspoon red pepper flakes
- Kosher salt
- ½ cup extra-virgin olive oil

1. Marinate the lamb: Combine the olive oil, lemon juice, garlic, paprika, cumin, oregano, red pepper flakes, 2 teaspoons salt and several grinds of black pepper in a medium bowl; whisk until smooth. Place the lamb on a rimmed baking sheet or in a roasting pan; poke about 10 slits into each side with the tip of a paring knife. Rub the marinade all over the lamb, massaging it into the meat and slits. Cover and refrigerate overnight.

2. Remove the lamb from the refrigerator and bring to room temperature about 1 hour before roasting. Preheat the oven to 350˚ and set a rack in a roasting pan. Wipe any excess marinade off the lamb and season all over with salt and pepper; transfer to the rack. Roast until a thermometer inserted into the thickest part registers 130˚ to 135˚, about 1 hour 50 minutes. Remove from the oven, transfer to a cutting board and let rest 30 to 45 minutes before carving.

3. Meanwhile, make the mint sauce: Combine the mint, parsley, garlic, mustard, capers, lemon juice, sugar, red pepper flakes and ¼ teaspoon salt in a blender and puree until smooth. With the machine running, slowly drizzle in the olive oil and blend until smooth. Transfer to a bowl. Carve the lamb and serve with the sauce.

Lamb

Buy: Leg of lamb usually includes the hip bone; ask your butcher to remove it for easier carving. You'll be left with the femur and shank bones running down the center.

Roast: Remove the meat from the oven when it reaches 130˚ to 135˚. The internal temperature will rise 5˚ to 10˚ as the lamb rests, and the meat will still be pink.

Carve: Hold the lamb upright by the bone, then thinly slice in a downward motion with a sharp knife.

FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER.


If you like your lamb on the rare side, take slices that are close to the bone—they'll be the pinkest.

ROAST TURKEY WITH APPLE-BRANDY GRAVY

ACTIVE: 1 hr 20 min | TOTAL: 5 hr 20 min (plus overnight dry-brining) | SERVES: 8 to 10

¼ cup kosher salt
Freshly ground pepper
1 teaspoon sugar
1 16-to-18-pound turkey
1 Granny Smith apple, roughly chopped
2 onions, roughly chopped
2 heads garlic, halved crosswise
1 lemon, halved
1 bunch thyme (about 20 sprigs)
2 sticks plus 2 tablespoons unsalted butter, at room temperature
6 cups low-sodium chicken broth
2 bay leaves
½ cup honey
½ cup apple brandy (such as Calvados or applejack)
1 12-ounce bottle hard apple cider
2 tablespoons all-purpose flour

1. Combine the salt, 1 teaspoon pepper and the sugar in a small bowl. Remove the neck and giblets from the turkey and reserve for the gravy (discard the liver). Transfer the turkey to a rimmed baking sheet and pat dry. Season the skin and inside the cavity with the salt mixture. Refrigerate, uncovered, overnight.

2. Remove the turkey from the refrigerator and rinse off the salt mixture; pat dry. Position a rack in the lower third of the oven and preheat to 325°. Place the apple, half of the onions, 2 garlic halves, the lemon and about 10 thyme sprigs in the cavity of the turkey; tie the legs together with twine and place breast-side up in a roasting pan. Melt 2 sticks butter with 6 thyme sprigs in a small saucepan over medium heat. Divide the melted butter in half. Brush the turkey with half of the melted butter and tent with foil. Transfer to the oven and roast 3 hours.

3. Meanwhile, combine the chicken broth, bay leaves, reserved neck and giblets, and the remaining chopped onion, 2 garlic halves and 4 thyme sprigs in a saucepan; bring to a boil. Lower the heat to medium and simmer until reduced to about 4 cups, about 1 hour. Strain into a clean saucepan; set aside for the gravy.

4. Remove the turkey from the oven and increase the oven temperature to 425°. Divide the remaining melted butter in half (remelt if necessary). Uncover the turkey and brush with half of the melted butter. Return to the oven and continue roasting until browned and a thermometer inserted into the thigh registers 165°, 45 minutes to 1 hour.

5. Stir the honey into the remaining melted butter and brush all over the turkey; roast 10 more minutes. Remove from the oven, transfer to a cutting board and brush with any remaining honey butter; let rest 30 minutes before carving.

6. Meanwhile, make the gravy: Pour out the fat from the roasting pan and discard. Set the roasting pan on 2 burners over medium-high heat; add the apple brandy and hard cider. Cook, scraping up any browned bits with a wooden spoon, until reduced by half, about 10 minutes. Add the reserved chicken broth and bring to a simmer.

7. Mix the flour and the remaining 2 tablespoons butter in a small bowl to make a paste; whisk into the roasting pan. Bring to a boil, then reduce the heat to medium and simmer until thickened, about 25 minutes. Strain and keep warm over low heat. Carve the turkey and serve with the gravy.

Turkey

Buy: Order a fresh bird or buy a frozen one and thaw, unwrapped, in the refrigerator for 3 to 5 days. If using a kosher or self-basting bird, skip the dry-brine—those turkeys are already salted.

Roast: Start the bird in a 325° oven, then brush with butter and crank up the heat to 425° toward the end; this will help crisp the skin. Roast until the thigh meat reaches 165°.

Carve: If you don't have a carving board (with a gutter around the edge to catch juices), carve on a cutting board set on a rimmed baking sheet.



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MUSTARD-AND-HERB-CRUSTED PORK ROAST

ACTIVE: 25 min | TOTAL: 2½ hr (plus overnight brining) | SERVES: 6

FOR THE PORK
- 1 cup kosher salt
- 6 tablespoons granulated sugar
- 8 cloves garlic, smashed
- 8 bay leaves
- 3 tablespoons dried juniper berries, lightly crushed
- 2 tablespoons black peppercorns
- 1 teaspoon whole cloves
- 1 6-rib center-cut bone-in pork loin roast (about 5½ pounds), chine bone notched

FOR THE CRUST
- 1 cup panko breadcrumbs
- 4 tablespoons unsalted butter, at room temperature
- 1 scallion, cut into 1-inch pieces
- ½ cup fresh parsley
- 2 tablespoons fresh thyme
- 2 teaspoons dried juniper berries, lightly crushed
- 3 tablespoons dijon mustard

1. Brine the pork: Combine 4 cups water, the salt, sugar, garlic, bay leaves, juniper berries, peppercorns and cloves in a large pot or wide Dutch oven (large enough to hold the pork). Heat over medium heat, stirring, until the salt and sugar dissolve. Add 8 cups ice cubes; stir occasionally until the brine is cooled.

2. Make small deep cuts, about 2 inches apart, all over the pork and between the ribs using the tip of a paring knife. Add the pork to the pot and submerge in the brine; add more cold water if needed to completely submerge. Refrigerate overnight.

3. Set a rack in a roasting pan and put the pan on the lowest oven rack; preheat to 325°. Remove the pork from the brine, pat dry and set aside to bring to room temperature. Remove 3 cups brine (along with the spices) to a medium saucepan; bring to a boil. Remove the hot roasting pan from the oven and carefully stand up the pork on the rack with the chine bone down. Add the hot brine to the bottom of the pan. Roast until the fat is mostly rendered, about 40 minutes.

4. Meanwhile, make the crust: Pulse the panko, butter, scallion, parsley, thyme and juniper berries in a food processor until the herbs are coarsely chopped and the mixture is combined.

5. Remove the pork from the oven and reposition so it is meat-side up; brush the top and sides with the mustard, then sprinkle with the panko mixture, patting to adhere. Return to the oven and roast 50 more minutes.

6. Increase the oven temperature to 425° and continue roasting until the crust is crisp and a thermometer inserted into the center registers 140°, about 20 more minutes. Remove from the oven, transfer to a cutting board and let rest 20 minutes before carving.

Pork

Buy: A pork rib roast includes the thick chine bone, which is part of the pig's spine. Ask your butcher to cut notches in the bone between each rib so you can cut into chops after roasting.

Roast: Pork is easy to overcook, so watch the thermometer. Remove the roast from the oven when it reaches 140°; the temperature will rise to about 145°.

Carve: Transfer the pork to a cutting board with the chine bone down (as shown). Slice between the ribs (through the notches) using a sharp knife.





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INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
1/4 cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
1/2 cup pecans, chopped (optional)

DIRECTIONS:

1. **PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8–10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. **ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
3. **SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

PREP TIME: 20 min. **COOK TIME:** 45 min.
COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.

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HERB-STUFFED ROAST ARCTIC CHAR

ACTIVE: 30 min | TOTAL: 50 min | SERVES: 4

- 3 sprigs sage
- 3 sprigs parsley
- 3 sprigs thyme
- 1 sprig rosemary
- 4 wide strips lemon zest (removed with a vegetable peeler)
- 1 clove garlic, grated
- ¼ cup extra-virgin olive oil, plus more for brushing
- 1 3-pound whole arctic char, scaled, butterflied, cleaned and deboned
- Kosher salt and freshly ground pepper

1. Preheat the oven to 450°. Remove the leaves from 2 sage sprigs, 1 parsley sprig, all of the thyme sprigs and the rosemary; finely chop along with the lemon zest. Transfer to a small bowl and stir in the garlic and 1 tablespoon olive oil to make a paste; set aside.

2. Brush a rimmed baking sheet with olive oil. Run the back of a knife over the skin of the fish to remove any excess moisture; pat dry inside and out. Transfer to the prepared baking sheet. Cut 4 slits through the skin on each side of the fish with a sharp knife; rub inside and out with 1 tablespoon olive oil, making sure to get inside the slits. Season the fish inside and out with 1½ teaspoons salt and ½ teaspoon pepper; spread the herb paste all over the inside.

3. Roast until a thermometer inserted into the thickest part reaches 130° to 135°, 15 to 20 minutes. Remove from the oven and let rest 5 minutes before slicing.

4. Meanwhile, heat the remaining 2 tablespoons olive oil in a small skillet over medium-high heat. Remove the leaves from the remaining 1 sage sprig and 2 parsley sprigs; add to the hot oil and cook, stirring, until crisp, 30 seconds to 1 minute. Drain on paper towels and season with salt.



Fish

Buy: When you're planning to present a whole fish at the table, ask your fish seller to debone it first (leaving the head and tail intact). You won't have to worry about filleting in front of everyone; you can just cut it into pieces.

Roast: Many recipes say to cook fish until it flakes easily with a fork, but that can be too late. Instead, keep a close eye on the temperature and look for just-opaque flesh.

Carve: Use two long spatulas to transfer the fish to a cutting board or platter. Cut off the head and tail and slice crosswise.



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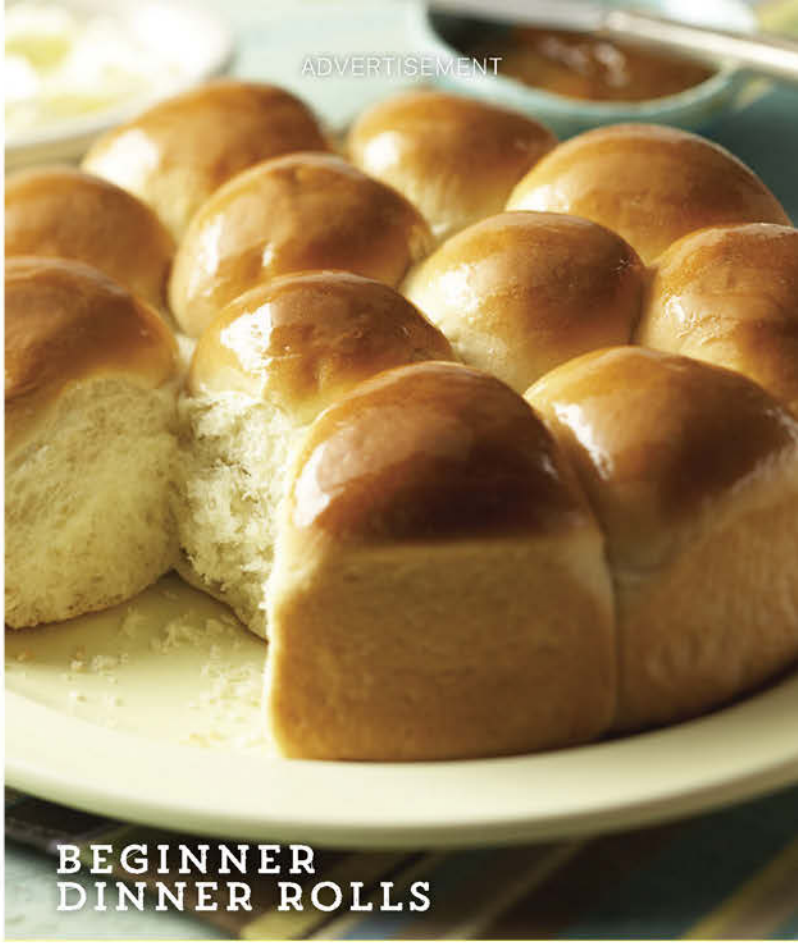


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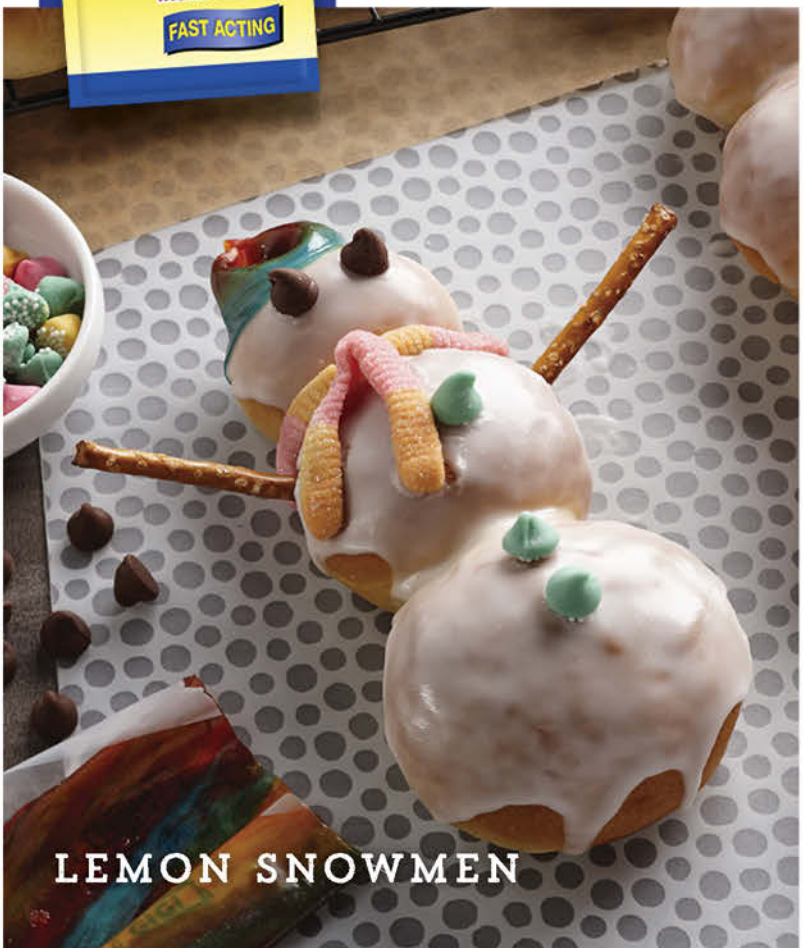


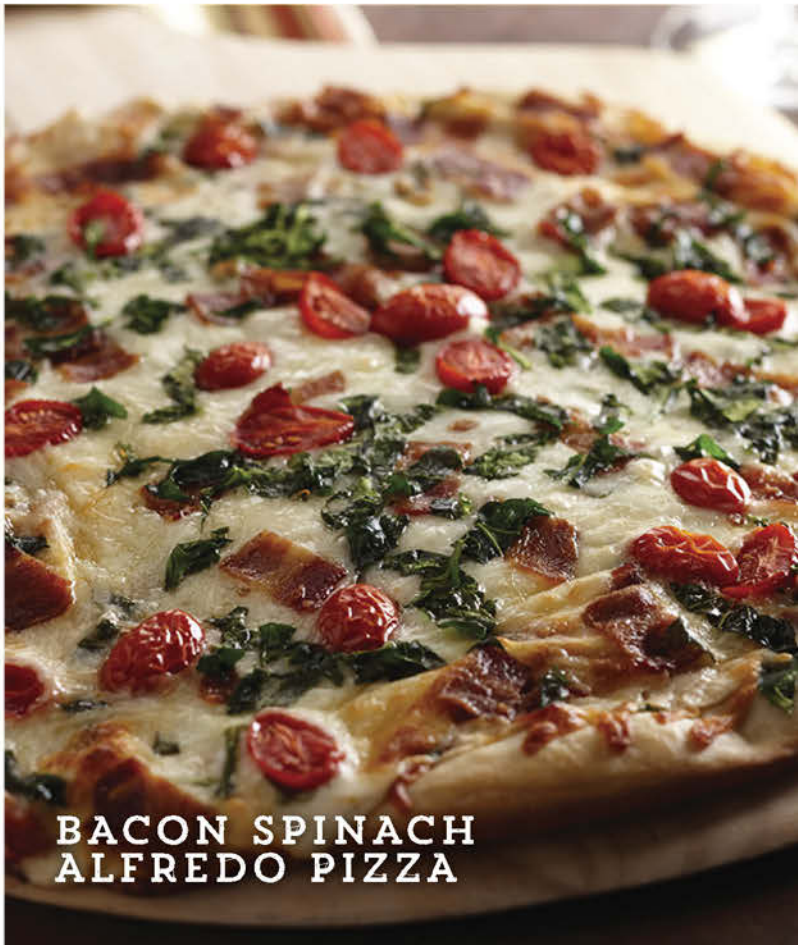
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BEGINNER DINNER ROLLS

2–2¼ cups all-purpose flour
2 tablespoons sugar
1 packet Fleischmann's® RapidRise™ Yeast
½ teaspoon salt
½ cup milk
¼ cup water
2 tablespoons butter or margarine

Combine ¾ cup flour, sugar, dry yeast and salt in a large mixer bowl and stir until blended. Combine milk, water and butter in a small microwave-safe bowl. Microwave on high in 15-second increments until very warm but not hot to the touch (120° to 130°. Butter won't melt completely). Add to flour mixture.

Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ¼ cup flour; beat 2 minutes at high speed. Stir in just enough remaining flour so that the dough will form into a ball.

Knead on lightly floured surface until smooth and elastic and springs back when lightly pressed with 2 fingers, about 6 to 8 minutes. Cover with a towel; let rest for 10 minutes.

Cut dough into 12 equal pieces; shape into balls using your hands. Place in greased 8-inch round or square pan. Cover with towel; let rise in warm place until doubled in size, about 30 minutes.

Bake in preheated 375° oven for 20 minutes or until golden brown. Remove from pan by running a knife around the edges and invert onto wire rack; brush with additional melted butter, if desired. Serve warm.

Yield: 12 rolls **Active Time:** 40 minutes **Total Time:** 90 minutes

CINNAMON AND PECAN PULL APART BREAD

See a how-to video of this treat and get more easy crowd-pleasing recipes at CookingChannelTV.com/baking.

STICKY PECAN GLAZE:
1 stick unsalted butter,
plus more for greasing the pan
1 cup brown sugar
¼ cup heavy cream
3 tablespoons corn syrup
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
Pinch of salt
1 cup pecans, chopped

BREAD:
4½ cups all-purpose flour,
plus more for dusting
⅓ cup granulated sugar
2 packets Fleischmann's® RapidRise™ Yeast
1 teaspoon salt
½ cup milk
5 tablespoons unsalted butter
½ cup water
2 large eggs

FOR THE GLAZE: Generously grease a 12-cup fluted tube pan or 8-by-10-inch pan. Combine the butter and brown sugar in a small saucepan and heat until the butter has melted. Remove from the heat and whisk in the cream, corn syrup, vanilla, cinnamon and salt. Add the pecans and set aside.

FOR THE BREAD: Combine 2 cups of the flour, the sugar, undissolved yeast and salt in a stand mixer with the dough hook attachment, or in a large bowl. Heat the milk, butter and water in a small saucepan until very warm (120° to 130°); stir into flour mixture. Stir in the eggs and enough remaining flour to make a soft dough. Continue to knead in the mixer at a speed of 1 or 2 until the dough is smooth and elastic, 3 to 5 minutes. Alternately, knead by hand on a lightly floured surface for 8 to 10 minutes. Cover; let rest on a floured surface for 10 minutes. Divide the dough into 32 pieces; roll into balls. Pour a third of the pecan glaze into the prepared pan and place a third of the dough balls over it. Repeat twice with the remaining glaze and dough. Cover and let rise in a warm, draft-free space until the dough rises to the top of the pan, about 45 minutes. Or let rise in the fridge for 2 to 24 hours and let the dough rest at room temp for 10 minutes before baking. Preheat the oven to 375°. Bake for 30 minutes. Cover with foil and bake for an additional 15 minutes. Cool in the pan for 10 minutes before inverting onto a serving plate. Serve warm.

Yield: 8 to 10 servings **Active Time:** 45 minutes **Total Time:** 2 hours 35 minutes

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BACON SPINACH ALFREDO PIZZA

1¾–2¼ cups all-purpose flour
1 packet Fleischmann's® Pizza Crust Yeast or RapidRise™ Yeast
1½ teaspoons sugar
¾ teaspoon salt
⅔ cups very warm water (120° to 130°)
3 tablespoons Mazola® Corn Oil
½ cup roasted garlic Alfredo sauce
8 ounces (about 8 slices) cooked bacon, chopped
1 cup fresh spinach, chopped
2 cups shredded mozzarella cheese
¼ cup shredded Parmesan cheese
12 grape tomatoes, halved

Preheat oven to 425°. Combine 1 cup flour, undissolved yeast, sugar and salt in a large bowl. Add water and oil; mix until well blended, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough should form a ball and will be slightly sticky. Knead on a floured surface, adding additional flour if necessary, until smooth and elastic, about 4 minutes. If using RapidRise™ Yeast, let dough rest at this point for 10 minutes.

Pat dough with floured hands to fill greased pizza pan or baking sheet. Or roll dough on a floured counter into a 12-inch circle; place in greased pizza pan or on baking sheet. Form a rim by pinching the edge of the dough. Top crust with Alfredo sauce, half of diced bacon and half of spinach. Sprinkle on cheeses. Top with remaining bacon, spinach and tomatoes. Bake on lowest oven rack for 12 to 15 minutes, until cheese is bubbly and crust is browned.

Yield: 1 12-inch pizza **Prep Time:** 20 minutes **Bake Time:** 12 to 15 minutes

LEMON SNOWMEN

DOUGH:
4½ to 5 cups all-purpose flour
½ cup sugar
2 packets Fleischmann's® RapidRise™ Yeast
1 teaspoon salt
¾ cup milk
½ cup water
½ cup butter, cut into 1-inch pieces
2 eggs
1 tablespoon freshly grated lemon peel

LEMON GLAZE:
2 cups powdered sugar
2 tablespoons lemon juice
2 to 3 tablespoons water
Decorations such as chocolate chips, raisins, nuts, red hots, candies or fruit snack strips

DOUGH: Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixer bowl. Heat milk, water and butter until very warm (120° to 130°). Add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs, lemon peel and 1 cup flour. Beat 2 minutes at medium speed. Stir in enough remaining flour to make a stiff dough. Cover tightly with plastic wrap; refrigerate 2 to 24 hours. Remove dough from refrigerator; divide into 12 equal pieces. Divide each piece into 1 small, 1 medium and 1 large piece. Roll into smooth balls. Arrange balls in a row on greased baking sheets, with edges touching to make a snowman. Flatten slightly with palm of hand. Repeat with remaining dough to make 12 snowmen. Allow 2 inches between snowmen on baking sheets. Cover; let rise in warm, draft-free place until doubled in size, about 35 to 45 minutes. Bake at 375° for 15 minutes or until golden brown. Remove from sheet; cool on wire rack, drizzle with Lemon Glaze; decorate with chocolate chips, raisins, nuts, red hots or candies for face and buttons. Use fruit snack strips to make a scarf.

LEMON GLAZE: Combine powdered sugar and lemon juice in a small bowl. Add enough water to make glaze spreading consistency. Stir until smooth.

Yield: 12 snowmen **Prep Time:** 40 minutes **Proof Time:** 35 to 45 minutes
Bake Time: 15 minutes **Chill Time:** 2 to 24 hours

sprouts with Style

Food Network chefs give Brussels sprouts the star treatment.

PHOTOGRAPHS BY **RYAN LIEBE**



FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAM MORRIS

KELSEY NIXON'S SAUTÉED BRUSSELS SPROUTS WITH HAZELNUTS

ACTIVE: 20 min | TOTAL: 30 min | SERVES: 4 to 6

- ½ cup blanched hazelnuts
- 1½ pounds Brussels sprouts, trimmed
- 2 tablespoons extra-virgin olive oil
- 1 small shallot, finely chopped
- 1 clove garlic, minced
- 2 tablespoons pure maple syrup
- Kosher salt and cracked black pepper

1. Preheat the oven to 375°. Spread the hazelnuts on a baking sheet and bake until golden, 6 to 8 minutes. Let cool, then chop.

2. Halve the Brussels sprouts lengthwise and thinly slice them crosswise into fine ribbons. You should have about 6 cups.

3. In a large skillet set over medium-high heat, heat the olive oil. Add the shallot and cook 1 minute. Add the garlic and cook 30 seconds. Add the Brussels sprouts and cook, stirring, until tender, about 5 minutes. Add the maple syrup and hazelnuts and cook 1 minute. Season with salt and pepper to taste and serve hot.



"Maple syrup gives the Brussels sprouts an irresistible hint of sweetness."

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"Brussels sprouts are no longer the plain green balls of holidays past!"



ANNE BURRELL'S ROASTED BRUSSELS SPROUTS WITH BACON

ACTIVE: 25 min | TOTAL: 45 min | SERVES: 6 to 8

2 pounds Brussels sprouts, trimmed
Extra-virgin olive oil
Kosher salt
Pinch of red pepper flakes
⅓ cup pine nuts
6 ounces slab bacon, cut into lardons
Parmigiano-reggiano, for topping

1. Preheat the oven to 400°. Cut the Brussels sprouts in half lengthwise, from top to bottom. Toss the sprouts with olive oil, ½ teaspoon salt and the red pepper flakes on a baking sheet. Put in the oven and roast until tender, about 20 minutes. Toast the pine nuts on a separate baking sheet in the oven for the last 5 minutes of roasting the sprouts.
2. While the sprouts are roasting, put the bacon in a small sauté pan with a splash of olive oil and bring the pan to medium heat. Cook the bacon until crispy, 7 to 8 minutes. Remove from the pan.
3. Toss the roasted Brussels sprouts with the crispy bacon and toasted pine nuts. Using a peeler, shave a few slices of parmigiano on top.



"This Brussels sprout gratin will turn nonbelievers into fans!"

GUY FIERI'S BRUSSELS SPROUT GRATIN

ACTIVE: 20 min | TOTAL: 45 min | SERVES: 4 to 6

- 1 pound Brussels sprouts, trimmed
- ¾ cup grated sharp cheddar cheese
- 1 tablespoon all-purpose flour
- 1 teaspoon fresh thyme
- 1 clove garlic, minced
- Kosher salt and freshly cracked pepper
- 1 cup heavy cream
- ½ cup panko breadcrumbs
- ¼ cup grated parmesan cheese
- 1 to 2 tablespoons extra-virgin olive oil
- 1 tablespoon chopped fresh parsley

1. Preheat the oven to 350°. Shave the Brussels sprouts crosswise into ⅛-inch-thick slices with a sharp knife or mandoline. In a large bowl, combine the Brussels sprouts, cheddar, flour, thyme and garlic; season with salt and pepper and toss to combine. Transfer the mixture to an 8-inch-square baking dish, packing it in. Pour the heavy cream evenly on top.
2. In a small bowl, combine the panko, parmesan and olive oil and pour over the Brussels sprout mixture. Bake, uncovered, until the Brussels sprouts are tender, the sauce is bubbling and the top is golden brown, 25 to 30 minutes. Garnish with the parsley.



"Coleslaw is a great way to sneak Brussels sprouts onto anyone's plate."



DAMARIS PHILLIPS' BRUSSELS SPROUT SLAW

ACTIVE: 20 min | TOTAL: 30 min (plus chilling)
SERVES: 6 to 8

- ½ cup pecans
- 1½ pounds Brussels sprouts, trimmed
- 6 tablespoons mayonnaise
- 3 tablespoons dijon mustard
- 2 tablespoons honey
- 6 tablespoons vegetable oil
- 1 teaspoon grated orange zest
- ¼ cup champagne vinegar
- 2 tablespoons orange juice
- Kosher salt and freshly ground pepper
- ¼ cup pomegranate seeds

1. Preheat the oven to 375˚. Place the pecans on a baking sheet in one layer and bake until golden, 6 to 8 minutes. Let cool, then coarsely chop; set aside.
2. Shred the Brussels sprouts using the large holes of a box grater or a mandoline. Coarsely chop any ungrated pieces with a knife.
3. Combine the mayonnaise, mustard, honey, vegetable oil and orange zest in a large bowl and whisk to combine. Whisk in the vinegar and orange juice until smooth. Add the shaved Brussels sprouts and toss to combine. Season with salt and pepper. Transfer to a serving dish and scatter the pecans and pomegranate seeds on top. Refrigerate 2 to 4 hours before serving.

Twice AS Nice

Twice-baked potatoes are the perfect side. Try one of these fun versions.

PHOTOGRAPHS BY **RYAN LIEBE**



FOOD STYLING: REBECCA JURKEVICH; PROP STYLING: PAM MORRIS


Horseradish-Bacon
Mushroom-Taleggio
Poblano-Cheddar



HAM AND CAULIFLOWER TWICE-BAKED POTATOES

ACTIVE: 35 min | TOTAL: 1 hr 45 min | MAKES: 8

- 4 medium russet potatoes (10 to 12 ounces each)
- 6 tablespoons unsalted butter
- ½ cup finely chopped ham steak or thick-sliced Black Forest deli ham
- 1 small leek, halved lengthwise and thinly sliced (white and light green parts only)
- 1 cup finely chopped cauliflower
- ½ cup low-sodium chicken broth
- Kosher salt and freshly ground pepper
- 6 tablespoons heavy cream
- 1 cup grated Swiss cheese (about 4 ounces)
- ¼ cup chopped fresh parsley
- 2 teaspoons dijon mustard
- 2 tablespoons breadcrumbs

1. Position racks in the middle and upper third of the oven; preheat to 400°. Scrub the potatoes and dry well. Bake directly on the middle oven rack until easily pierced with a knife, 45 to 50 minutes. Remove from the oven; let cool 5 minutes.
2. Meanwhile, melt 2 tablespoons butter in a medium skillet over medium heat. Add the ham and leek; cook, stirring occasionally, until the leek is wilted, about 6 minutes. Add the cauliflower and chicken broth; season with salt and pepper. Bring to a simmer, cover and cook until the vegetables are tender, 4 to 5 minutes. Uncover and lightly mash the cauliflower. Increase the heat to medium high and cook until the liquid evaporates, 2 to 3 more minutes.
3. One at a time, hold each potato with a kitchen towel and halve lengthwise. Scoop the flesh into a large bowl, leaving a ¼-inch-thick shell. Mash the flesh with 2 tablespoons butter, the heavy cream and cheese until almost smooth and the cheese melts. Stir in the ham mixture, parsley and mustard; season with salt and pepper. Melt the remaining 2 tablespoons butter; brush the potato skins with some of the butter and season the insides with salt and pepper. Set on a baking sheet. Add the breadcrumbs to the remaining melted butter.
4. Mound the filling into the potato skins and sprinkle the tops with the breadcrumb mixture. Return to the oven on the top rack and bake until the filling starts browning and the skins are crisp, 18 to 20 minutes.



CREAMED SPINACH TWICE-BAKED POTATOES

ACTIVE: 30 min | TOTAL: 1 hr 45 min | MAKES: 8

- 4 medium russet potatoes (10 to 12 ounces each)
- 6 tablespoons unsalted butter, plus melted butter for brushing
- 1 9-ounce package baby spinach (about 10 cups), large stems removed
- 1 small clove garlic, finely chopped
- ¼ teaspoon freshly grated nutmeg
- Pinch of cayenne pepper
- Kosher salt
- 2 large egg yolks
- ¼ cup grated parmesan cheese
- 1 cup cold heavy cream

1. Position racks in the middle and upper third of the oven; preheat to 400°. Scrub the potatoes and dry well. Bake directly on the middle oven rack until easily pierced with a knife, 45 to 50 minutes. Remove from the oven; let cool 5 minutes.
2. Meanwhile, melt 3 tablespoons butter in a large skillet over medium-high heat. Add the spinach (in batches, if needed) and cook, tossing with tongs, until wilted, about 5 minutes. Add the garlic, nutmeg, cayenne and ½ teaspoon salt. Increase the heat to high and cook until the liquid evaporates, about 2 minutes. Transfer the mixture to a cutting board and finely chop; squeeze dry in a kitchen towel.
3. One at a time, hold each potato with another kitchen towel and halve lengthwise. Scoop the flesh into a large bowl, leaving a ¼-inch-thick shell. Mash the flesh with the remaining 3 tablespoons butter until smooth; season with salt. Stir in the egg yolks and parmesan, then the spinach mixture. Brush the potato skins with melted butter; season the insides with salt and pepper. Set on a baking sheet.
4. Beat the heavy cream in a large bowl with a mixer on medium speed until soft peaks form, about 2 minutes. Stir about one-quarter of the whipped cream into the potato mixture, then gently fold in the rest.
5. Mound the filling into the potato skins. Return to the oven on the top rack and bake until the filling is warmed through and starts browning, about 15 minutes. Turn on the broiler and broil until the filling is golden brown and the skins are crisp, 1 to 2 more minutes.



HORSERADISH-BACON TWICE-BAKED POTATOES

ACTIVE: 25 min | TOTAL: 1 hr 40 min | MAKES: 8

- 5 medium russet potatoes (10 to 12 ounces each)
- 1 stick plus 1 tablespoon unsalted butter
- 1 cup sour cream
- ½ cup chopped fresh chives, plus more for topping
- ¼ cup chopped fresh parsley
- 4 to 5 tablespoons horseradish, drained
- Kosher salt and freshly ground pepper
- Crumbled cooked bacon, for topping

1. Position racks in the middle and upper third of the oven; preheat to 400°. Scrub the potatoes and dry well. Bake directly on the middle oven rack until easily pierced with a knife, 45 to 50 minutes. Remove from the oven; let cool 5 minutes.
2. One at a time, hold each potato with a kitchen towel and halve lengthwise. Scoop the flesh into a large bowl, leaving a ¼-inch-thick shell. Discard 2 of the potato skins. Mash the flesh with 6 tablespoons butter and ¾ cup sour cream until smooth. Stir in the chives, parsley and 2 to 3 tablespoons horseradish; season with salt and pepper. Melt the remaining 3 tablespoons butter; brush the potato skins with 1 tablespoon melted butter and season the insides with salt and pepper. Set on a baking sheet.
3. Mound the filling into the potato skins. Return to the oven on the top rack and bake until the filling starts browning and the skins are crisp, 18 to 20 minutes. Remove from the oven and drizzle with the remaining 2 tablespoons melted butter.
4. Combine the remaining ¼ cup sour cream and 2 tablespoons horseradish in a small bowl. Top the potatoes with the horseradish cream, bacon and more chives.

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POBLANO-CHEDDAR TWICE-BAKED SWEET POTATOES

ACTIVE: 30 min | TOTAL: 1 hr 45 min | MAKES: 8

- 4 medium sweet potatoes (10 to 12 ounces each)
- 2 poblano chile peppers
- 4 tablespoons unsalted butter, plus melted butter for brushing
- 6 tablespoons Mexican crema (or crème fraîche)
- Grated zest and juice of 1 lime
- 2 teaspoons adobo sauce (from a can of chipotles in adobo)
- ¼ cup chopped scallions
- Freshly ground pepper
- 1 cup grated mild cheddar cheese (about 4 ounces)
- Chopped fresh cilantro, for topping

1. Preheat the oven to 400°. Scrub the sweet potatoes and dry well; transfer to a baking sheet. Bake until easily pierced with a knife, about 40 minutes. Remove from the oven and let cool 5 minutes.
2. Roast the poblanos over the flame of a gas burner (or under the broiler), turning, until charred all over, 4 to 5 minutes. Transfer to a bowl, cover with plastic wrap and let cool. Peel off the charred skins and remove the stems and seeds. Finely chop the peppers and set aside.
3. One at a time, hold each sweet potato with a kitchen towel and halve lengthwise. Scoop the flesh into a large bowl, leaving a ¼-inch-thick shell. Mash the flesh with the butter, 3 tablespoons crema, the lime zest and adobo sauce until smooth. Stir in the poblanos and scallions; season with salt and pepper. Brush the potato skins with melted butter and season the insides with salt and pepper. Return to the baking sheet.
4. Mound the filling into the sweet potato skins and sprinkle the tops with the cheese. Return to the oven and bake until the filling starts browning and the skins are crisp, 16 to 18 minutes. Season with salt.
5. Stir the remaining 3 tablespoons crema in a small bowl with enough lime juice until thin enough to drizzle. Season with salt. Drizzle the lime crema over the sweet potatoes and top with cilantro.



MUSHROOM-TALEGGIO TWICE-BAKED POTATOES

ACTIVE: 30 min | TOTAL: 1 hr 35 min | MAKES: 8

- 4 medium russet potatoes (10 to 12 ounces each)
- ¼ cup extra-virgin olive oil
- 6 ounces cremini mushrooms, chopped
- 6 ounces shiitake mushrooms, stemmed and chopped
- Kosher salt
- 1 small onion, finely chopped
- 2 teaspoons chopped fresh sage
- ½ cup low-sodium chicken broth
- 4 tablespoons unsalted butter, cubed
- 4 ounces taleggio cheese, rind removed, cut into small chunks
- ¼ cup chopped fresh parsley
- ½ cup mascarpone cheese
- Freshly ground pepper
- ¼ cup grated parmesan cheese

1. Position racks in the middle and upper third of the oven; preheat to 400°. Scrub the potatoes and dry well. Bake directly on the middle oven rack until easily pierced with a knife, 45 to 50 minutes. Remove from the oven; let cool 5 minutes.
2. Meanwhile, heat 3 tablespoons olive oil in a large skillet over medium-high heat. Add the mushrooms; cook, stirring occasionally, until browned, about 5 minutes. Season with ¼ teaspoon salt. Reduce the heat to medium; add the onion and cook, stirring occasionally, until translucent, about 4 minutes. Add the sage and chicken broth. Reduce the heat to medium low and simmer until the vegetables are tender, about 3 minutes. Increase the heat to medium high and cook until most of the liquid evaporates, about 2 more minutes; set aside.
3. One at a time, hold each potato with a kitchen towel and halve lengthwise. Scoop the flesh into a large bowl, leaving a ¼-inch-thick shell. Mash the flesh with the butter, taleggio and parsley until just combined. Stir in the mascarpone, then the mushroom mixture. Brush the potato skins with the remaining 1 tablespoon olive oil and season the insides with salt and pepper. Set on a baking sheet.
4. Mound the filling into the potato skins and sprinkle with the parmesan. Return to the oven on the top rack; bake until the filling starts browning and the skins are crisp, 18 to 20 minutes. Season with salt.

GREEK GONE CHIC







I'm married to a Greek whose parents came here in their 20s. Needless to say, he grew up eating a lot of good food—his mother makes a Greek-style roast with crispy potatoes that's absolutely unforgettable.

OPA!

While I usually don't try to compete, this Greek potato casserole is a worthy tribute. It's got a fresh lemony-oregano flavor with Kalamata olives and feta. The potatoes are the star of this dish, but there's a bit of shredded chicken mixed in too. I think my mother-in-law would approve.

—Gina // Running to the Kitchen

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Holiday SPIRIT

Eggnog tastes even better in the form of dessert!



PHOTOGRAPHS BY **JOHNNY MILLER**



EGGNOG-CHOCOLATE CAKE ROLL

ACTIVE: 1 hr | TOTAL: 2½ hr | SERVES: 10 to 12

FOR THE CAKE

- ½ cup vegetable oil, plus more for the pan
- 1¼ cups all-purpose flour, plus more for the pan
- ¾ cup plus 2 tablespoons granulated sugar
- ½ cup plain malted milk powder (such as Carnation)
- ¼ cup unsweetened cocoa powder, plus more for topping
- ½ teaspoon baking soda
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon freshly grated nutmeg
- 4 large eggs, separated
- ½ cup milk
- 2 tablespoons confectioners' sugar

FOR THE FROSTING

- 1½ cups granulated sugar
- 1 large egg plus 5 egg yolks
- 2½ sticks unsalted butter, cut into small pieces, at room temperature
- 2 tablespoons plain malted milk powder
- 1 teaspoon pure vanilla extract
- Pinch of freshly grated nutmeg

1. Make the cake: Preheat the oven to 350˚. Lightly brush an 11-by-17-inch rimmed baking sheet with vegetable oil and line with parchment paper. Brush the parchment with oil and dust with flour, tapping out the excess. Whisk the flour, ¾ cup granulated sugar, the malted milk powder, cocoa powder, baking soda, cinnamon, allspice and nutmeg in a medium bowl; set aside. Beat the egg whites in a large bowl with a mixer on medium speed until foamy, 1 to 2 minutes. Increase the mixer speed to medium high and gradually add the remaining 2 tablespoons granulated sugar; continue beating until stiff shiny peaks form. Set aside.

2. Beat the vegetable oil, egg yolks and milk in a separate bowl with the mixer on medium speed (no need to clean the beaters). Reduce the speed to low and beat in the flour mixture until just combined. Fold one-third of the beaten egg whites into the batter, then fold in the rest until incorporated. Pour the batter onto the prepared baking sheet and spread evenly with a rubber spatula. Bake until the cake pulls away from the sides of the pan and springs back when lightly pressed, 12 to 14 minutes. Dust the cake with the confectioners' sugar and spread a large clean kitchen towel (not terry cloth) on top. Invert a cooling rack onto the towel, then invert the cake onto the rack; peel off the parchment. Roll up the cake and towel together, starting from a long side to form a 17-inch-long roll. (You'll remove the towel later.) Set aside on the rack to cool completely.

3. Make the frosting: Combine the granulated sugar and ¾ cup water in a small saucepan and bring to a boil, stirring to dissolve. Cook over medium heat, without stirring, until a candy thermometer registers 240˚, 20 to 30 minutes. (Brush any sugar crystals off the side of the pan with a wet pastry brush.) When the sugar has almost reached 240˚, beat the egg and egg yolks in a stand mixer with the whisk attachment on high speed until thick and fluffy, about 5 minutes. Reduce the speed to low and slowly pour in the sugar syrup between the whisk and the side of the bowl. Increase the speed to high and beat until the bowl is cool to the touch. Remove the whisk and fit the mixer with the paddle attachment. With the mixer on medium-high speed, gradually add the butter and beat until thick and glossy. Combine the malted milk powder, vanilla and 1 teaspoon water in a small bowl; beat into the frosting along with the nutmeg.

4. Unroll the cooled cake and spread with 1½ cups of the frosting. Gently reroll the cake (without the towel) and trim the ends. Cover with the remaining frosting; dust with cocoa powder.

FOOD STYLING: SUSAN SPUNGEN; PROP STYLING: CHRISTINA LANE.



EGGNOG MERINGUE CAKE

ACTIVE: 1 hr | TOTAL: 2 hr | SERVES: 8 to 10

FOR THE CAKE AND MERINGUE

Cooking spray
- ¾ cup all-purpose flour, plus more for the pans
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- ¼ teaspoon pumpkin pie spice
- 5 large eggs, separated
- 1½ cups superfine sugar
- 4 tablespoons unsalted butter, melted
- 1 tablespoon pure vanilla extract
- ½ teaspoon cream of tartar
- ⅓ cup blanched sliced almonds

FOR THE FILLING
- 4 ounces white chocolate, chopped
- ⅔ cup plus 2 tablespoons cold heavy cream
- 2 tablespoons superfine sugar
- 4 ounces cream cheese, at room temperature
- 1 teaspoon pure vanilla extract
- ¼ teaspoon freshly grated nutmeg

1. Make the cake: Preheat the oven to 350˚. Coat two 8-inch-round cake pans with cooking spray and line the bottoms with parchment paper. Lightly coat the parchment with cooking spray and dust the pans with flour, tapping out the excess. Sift the flour, cornstarch, salt and pumpkin pie spice together into a medium bowl; set aside.

2. Beat the egg yolks and ½ cup superfine sugar in a large bowl with a mixer on medium speed until very thick and light in color, 3 to 5 minutes. (The yolks should fall in a thick ribbon when the beaters are lifted.) Add half of the flour mixture and fold in with a rubber spatula until just incorporated. Add the melted butter, vanilla and the remaining flour mixture and fold until the batter is smooth and elastic. Divide the batter between the prepared pans, spreading it to the edges (the layers will be thin).

3. Make the meringue: Beat the egg whites and cream of tartar in a separate large bowl with the mixer (and clean beaters) on medium speed until foamy, 1 to 2 minutes. Increase the speed to medium high and beat, slowly adding the remaining 1 cup superfine sugar, until stiff glossy peaks form, about 5 more minutes. Divide the meringue between the pans on top of the cake batter, spreading it to the edges; sprinkle with the almonds. Bake until the meringue is browned and crisp, 35 to 40 minutes. (The layers will puff and then collapse as they bake.) Transfer to a rack and let cool in the pans.

4. Meanwhile, make the filling: Put the white chocolate in a small microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth and melted; set aside. Beat ⅔ cup heavy cream and 1 tablespoon superfine sugar in a medium bowl with a whisk until stiff peaks form; set aside. In a separate medium bowl, combine the cream cheese and the remaining 1 tablespoon superfine sugar with a rubber spatula; mix in the remaining 2 tablespoons heavy cream, the vanilla and nutmeg, then stir in the melted white chocolate. Fold in the whipped cream. Refrigerate until firm but not completely set, 30 to 45 minutes.

5. Run a thin knife around the edges of the cakes and invert onto a cutting board; peel off the parchment. Place 1 cake, meringue-side down, on a flat platter. Spread the filling on the cake, then top with the second cake layer, meringue-side up, pressing gently. (If you're not serving it right away, refrigerate up to 1 day; bring to room temperature before serving.)

EGGNOG-PANETTONE ICE CREAM CAKE

ACTIVE: 40 min | TOTAL: 5 hr | SERVES: 10 to 12

- 4 pints vanilla ice cream, slightly softened
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ½ teaspoon freshly grated nutmeg, plus more for topping
- 2½ cups cold heavy cream
- ¼ cup brandy
- 1 panettone (about 2 pounds), cut into 1-inch-thick slices
- ¼ cup confectioners' sugar
- 1 teaspoon pure vanilla extract

1. Mix the ice cream, ginger, cinnamon and nutmeg in a large bowl until combined. Cover and freeze until ready to use.

2. Combine ½ cup heavy cream with the brandy in a small bowl; set aside. Line the bottom of a 9-inch-round springform pan with parchment paper. Arrange about one-third of the panettone in the pan in a single layer, cutting the pieces as needed to completely cover. Brush the panettone lightly with some of the brandy cream. Spread half of the spiced ice cream over the panettone layer. Repeat with another layer of panettone, brush with more cream and top with the remaining ice cream. Cover with the remaining panettone and brush with the remaining cream. Cover the pan with foil and freeze until firm, at least 4 hours or overnight.

3. Remove the cake from the freezer about 20 minutes before serving. Beat the remaining 2 cups heavy cream, the confectioners' sugar and vanilla in a large bowl with a mixer on medium-high speed until soft peaks form, about 2 minutes. Remove the springform ring. Cover the cake with the whipped cream and sprinkle with nutmeg.







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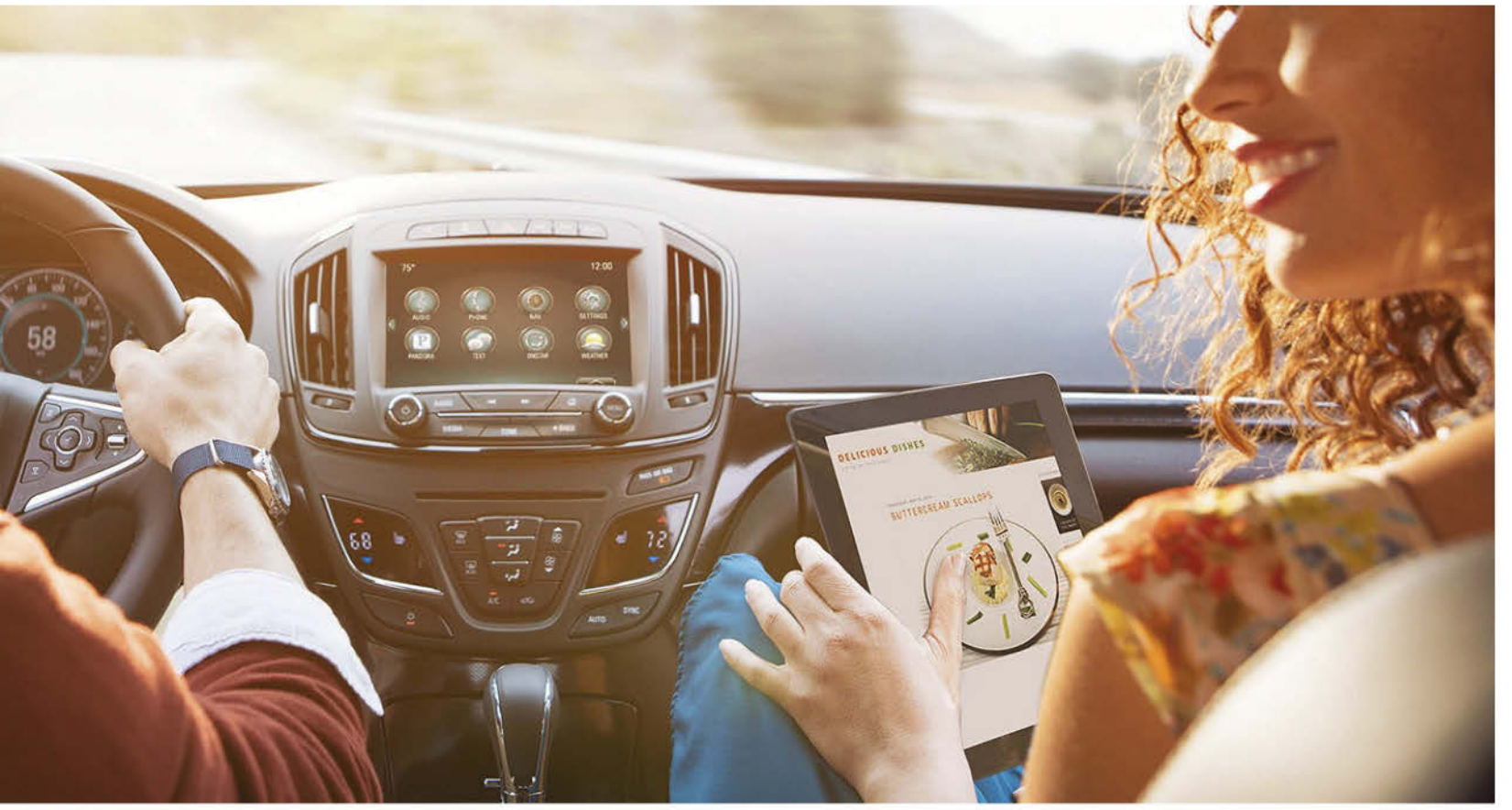
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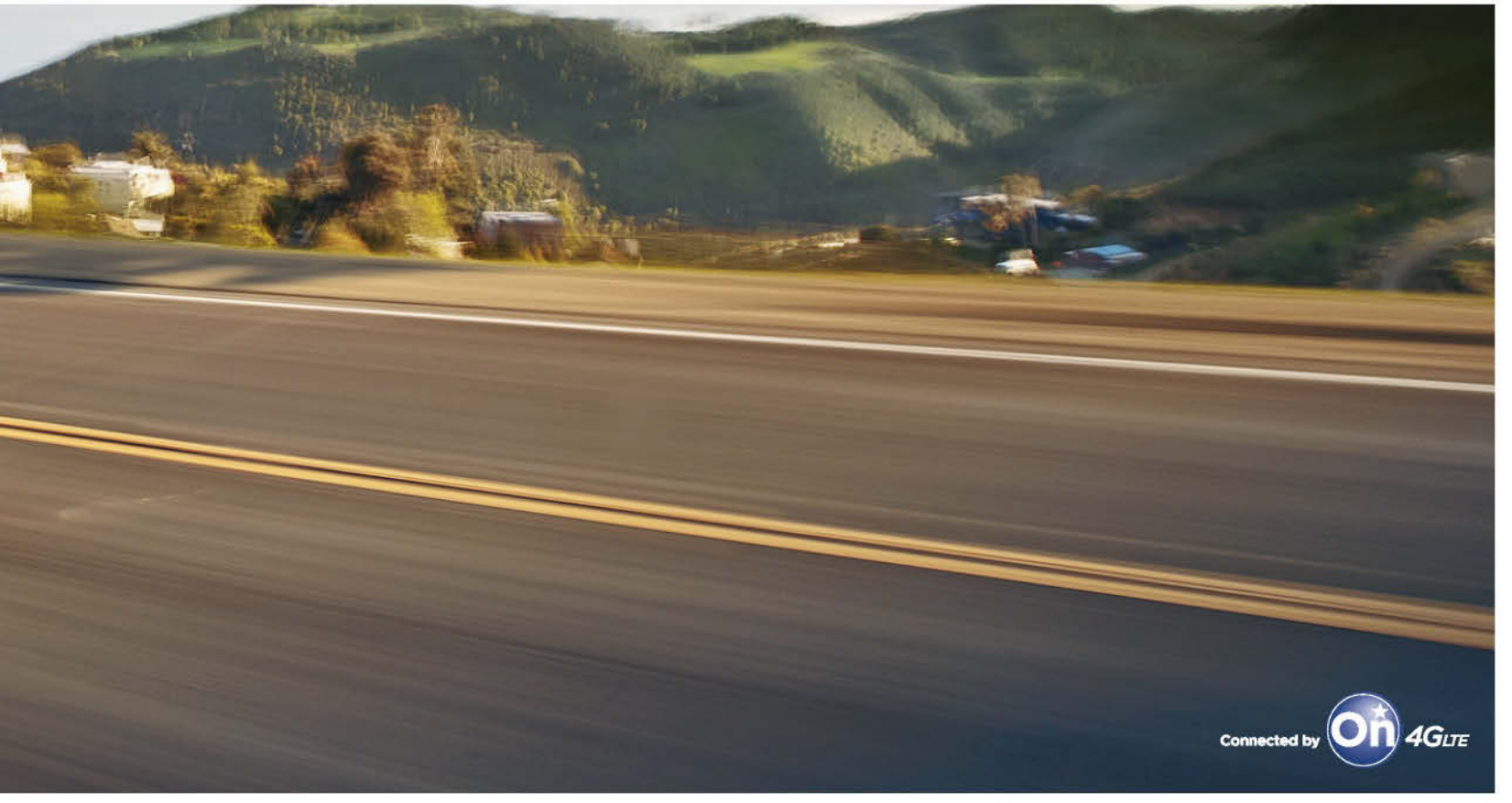


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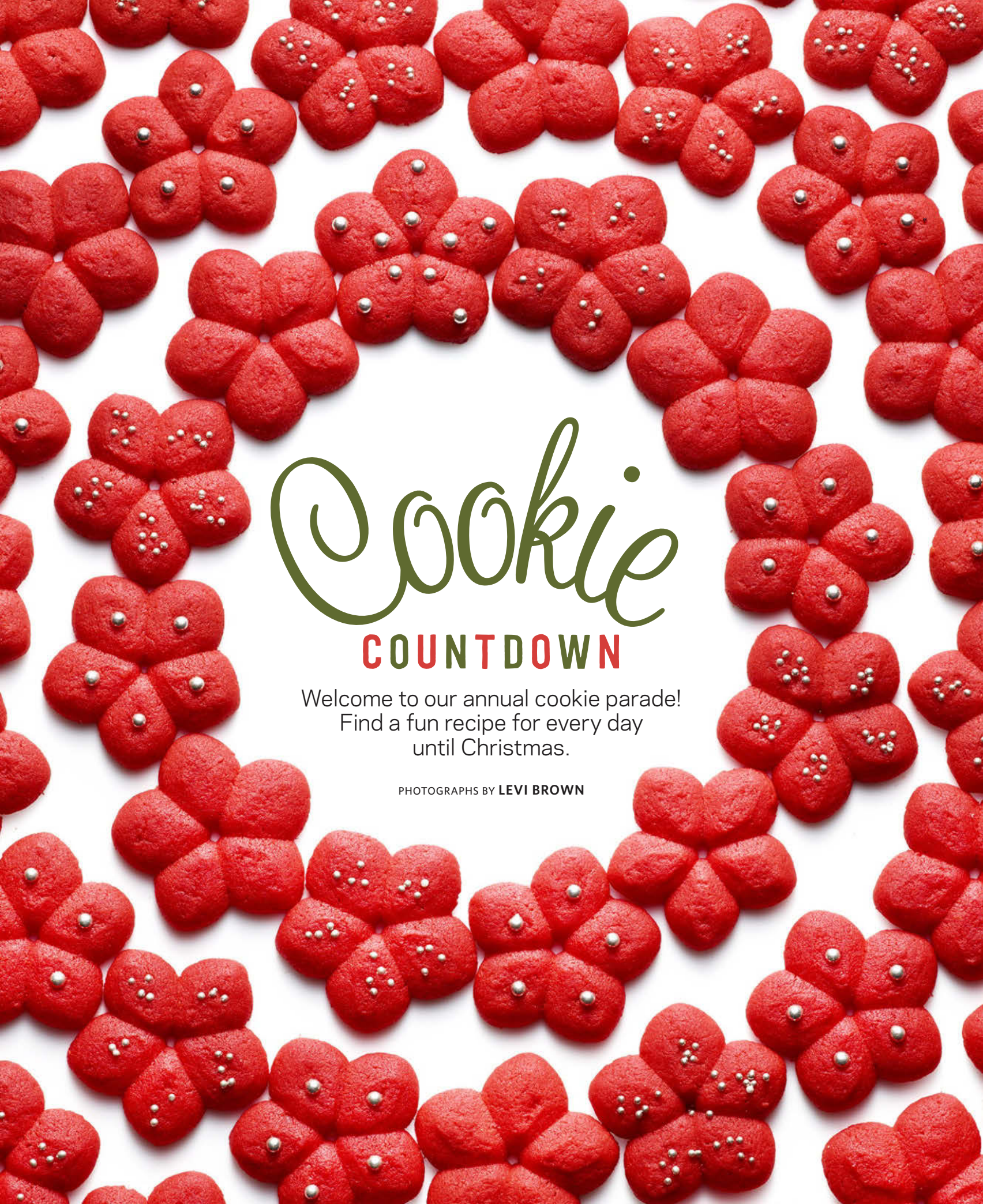
PHOTOGRAPHS BY **KANG KIM**



What a Spread

Good news for cookie butter fanatics: You can blend your own in five minutes flat. We ground up chocolate chip, snickerdoodle, peanut butter, oatmeal-raisin and chocolate-mint cookies, and all the spreads were tasty enough to give as a gift. (Not so successful: soft cookies and ones with jam or sprinkles.) To make a batch, grind 2 cups chopped cookies in a food processor, then, with the motor running, drizzle in ⅓ to ½ cup warmed canned coconut milk until the spread is smooth and thick. Gradually pulse in up to 2 teaspoons sugar, depending on the sweetness of your cookies. Keep refrigerated in an airtight container for up to 2 weeks.

FOOD STYLING: KAREN EVANS.



Cookie COUNTDOWN

Welcome to our annual cookie parade! Find a fun recipe for every day until Christmas.

PHOTOGRAPHS BY **LEVI BROWN**



FOOD STYLING: CHRISTINE ALBANO.



POMEGRANATE SPRITZ COOKIES

ACTIVE: 45 min | TOTAL: 1 hr 45 min
MAKES: about 72 cookies

- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- ⅔ cup sugar
- 1 large egg
- 2 tablespoons pomegranate molasses
- ¾ teaspoon red food coloring
- ½ teaspoon finely grated orange zest
- Silver nonpareils, for decorating

1. Position racks in the upper and lower thirds of the oven and preheat to 300°. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg, pomegranate molasses, food coloring and orange zest. Reduce the mixer speed to medium low; beat in the flour mixture until incorporated. (The dough can be made a day ahead; cover and refrigerate. Bring to room temperature before filling your cookie press.)
2. Fill a cookie press with the dough according to the manufacturer's instructions. Press cookies 1 inch apart onto 2 baking sheets. Decorate with nonpareils.
3. Bake, switching the pans halfway through, until the cookies are set but not browned, 15 to 18 minutes. Let cool 5 minutes on the baking sheets, loosen with a thin spatula and let cool completely on the baking sheets. Repeat with the remaining dough.



BROWN BUTTER MADELEINES

ACTIVE: 30 min | TOTAL: 1½ hr
MAKES: about 24 cookies

- 1½ sticks (12 tablespoons) unsalted butter, plus more for the pan
- 1 cup all-purpose flour, plus more for the pan
- ⅔ cup granulated sugar
- 1 teaspoon finely grated lemon zest
- ½ teaspoon freshly grated nutmeg
- Pinch of salt
- 2 large eggs
- Confectioners' sugar, for dusting

1. Preheat the oven to 350°. Generously butter a 12-cup madeleine pan, making sure to get into all the grooves. Dust with flour and tap out the excess.
2. Melt the butter in a small skillet over medium heat, swirling the skillet occasionally, until brown flecks appear and the butter smells nutty, 3 to 5 minutes. Set aside to cool.
3. Combine the flour, granulated sugar, lemon zest, nutmeg and salt in a large bowl. Add the eggs and whisk to moisten (they will not fully blend with the flour), then whisk in the cooled brown butter until smooth and shiny.
4. Spoon 1 tablespoon of batter into each cup of the prepared pan. Bake until the edges are golden brown and the cookies gently spring back when pressed, 12 to 14 minutes. Immediately loosen the edges with a small offset spatula or butter knife and unmold; transfer to a rack to cool completely. Run the pan under cool water, wipe clean and generously butter and flour again. Repeat with the remaining batter. Dust with confectioners' sugar.



GLAZED HERMIT COOKIES

ACTIVE: 45 min | TOTAL: 2 hr 15 min
MAKES: about 36 cookies

- ½ cup dried currants
- ½ cup apple cider
- 1¾ cups all-purpose flour
- ½ cup rolled oats
- 1 teaspoon apple or pumpkin pie spice
- ½ teaspoon baking soda
- ½ teaspoon salt, plus a pinch
- ⅛ teaspoon ground cloves
- 1 stick unsalted butter, at room temperature
- ¾ cup packed dark brown sugar
- ¼ cup molasses
- 1 large egg
- ½ cup walnuts, chopped
- Cooking spray
- 1 cup confectioners' sugar
- 2 teaspoons fresh lemon juice
- 1 teaspoon pure vanilla extract

1. Combine the currants and cider in a small bowl; set aside to soak. Meanwhile, whisk the flour, oats, pie spice, baking soda, ½ teaspoon salt and the cloves in a medium bowl.
2. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the molasses and egg; beat until combined, about 1 more minute.
3. Drain the currants, reserving the cider. Reduce the mixer speed to medium low; beat in the flour mixture in 2 batches, alternating with the reserved cider. Continue beating until the dough starts coming together, about 2 more minutes. Beat in the currants and walnuts. Cover and refrigerate until firm, at least 1 hour.
4. Position racks in the upper and lower thirds of the oven; preheat to 350°. Coat 2 baking sheets with cooking spray. Drop rounded tablespoonfuls of dough 2 inches apart onto the baking sheets. Bake, switching the pans halfway through, until the cookies darken around the edges, 18 to 20 minutes. Let cool 10 minutes, then transfer to racks to cool completely.
5. Whisk the confectioners' sugar, lemon juice, vanilla and a pinch of salt in a bowl, then whisk in 1 tablespoon water. Drizzle on the cookies and let set about 10 minutes.



BLACK FOREST BARS

ACTIVE: 30 min | TOTAL: 2½ hr
MAKES: about 24 bars

Cooking spray
1½ cups all-purpose flour
⅓ cup unsweetened cocoa powder
¼ cup almond flour
½ teaspoon salt
2 sticks unsalted butter, at room temperature
⅔ cup sugar
1 cup cherry jam
¾ cup dried cherries, chopped
2 tablespoons fresh lemon juice
1½ teaspoons cornstarch
¼ teaspoon pure almond extract
1½ ounces white chocolate, chopped

1. Line a 9-by-13-inch baking dish with foil, leaving a 2-inch overhang on 2 sides; coat with cooking spray. Whisk the all-purpose flour, cocoa powder, almond flour and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium speed until creamy, 2 to 3 minutes. Reduce the mixer speed to medium low; beat in the flour mixture until combined.
2. Press the dough evenly into the prepared baking dish in a thin layer with damp hands. Refrigerate until firm, about 30 minutes.
3. Preheat the oven to 350°. Bake until the chocolate layer is set, 25 to 30 minutes; let cool completely in the pan.
4. Meanwhile, combine the jam, dried cherries, lemon juice, cornstarch, almond extract and ¼ cup water in a small saucepan. Bring to a simmer and cook, stirring occasionally, until the dried cherries soften and the mixture thickens, about 10 minutes. Spread over the chocolate layer and let cool completely.
5. Lift the bars out of the pan using the foil. Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth; drizzle on the bars. Let stand until the chocolate sets, then cut into squares.



LIME ICEBOX COOKIES

ACTIVE: 30 min | TOTAL: 4 hr
MAKES: about 84 cookies

2 cups all-purpose flour
½ teaspoon baking powder
¼ teaspoon salt
1 stick unsalted butter, at room temperature
4 tablespoons cream cheese, at room temperature
½ cup plus ⅓ cup granulated sugar
1 tablespoon plus 1½ teaspoons finely grated lime zest (from about 5 limes)
1 tablespoon fresh lime juice
1 large egg
1½ teaspoons green sanding sugar

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, cream cheese, ½ cup granulated sugar and 1 tablespoon lime zest in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Add the lime juice and egg; mix until combined. Reduce the mixer speed to medium low, add the flour mixture and beat until combined.
2. Place two 12-by-16-inch pieces of parchment paper on a work surface. Divide the dough in half and place each half on a piece of parchment; form each into a rough log. Fold the parchment over the dough; use a ruler to help you roll and press each piece of dough into a 1-by-12-inch straight-sided log. Wrap each log in the parchment and refrigerate until firm, at least 3 hours.
3. Position racks in the upper and lower thirds of the oven; preheat to 375°. Line 2 baking sheets with parchment. Combine the remaining ⅓ cup granulated sugar and 1½ teaspoons lime zest and the green sanding sugar on a piece of parchment. Unwrap the logs; roll in the lime sugar to coat. Slice into ¼-inch-thick squares; arrange 1 inch apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are golden around the edges, about 12 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.



PECAN-CRANBERRY CREAM CHEESE CRESCENTS

ACTIVE: 1 hr | TOTAL: 3 hr
MAKES: about 30 cookies

1½ sticks (12 tablespoons) unsalted butter, at room temperature
4 ounces cream cheese, at room temperature
½ cup plus 2 tablespoons sugar, plus more for sprinkling
¼ teaspoon salt
1¾ cups all-purpose flour, plus more for dusting
½ cup dried cranberries, chopped
1 cup pecans, finely chopped
½ teaspoon ground cinnamon
3 tablespoons milk, plus more for brushing

1. Beat the butter, cream cheese, 2 tablespoons sugar and the salt in a large bowl with a mixer on low speed until smooth and creamy, about 2 minutes. Add the flour and mix until crumbly, about 1 minute. Turn out onto a lightly floured surface and lightly knead with your hands to make a soft dough. Wrap in plastic wrap and refrigerate until firm, at least 1 hour or overnight.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Make the filling: Put the dried cranberries and 1 tablespoon water in a medium microwave-safe bowl; microwave until plump, about 1 minute. Let cool. Stir in the pecans, the remaining ½ cup sugar and the cinnamon, then stir in the milk.
3. Roll out the dough until ⅛ inch thick on a lightly floured surface. Cut out circles using a 3½-inch-round cookie cutter. Gather the scraps; reroll once to cut more circles. Place a heaping teaspoonful of filling on the bottom third of each circle, leaving a small border. Brush the edges with a little milk, fold the dough over the filling and roll to enclose; pinch the 2 ends closed and bend into a crescent shape. Repeat with the remaining dough and filling.
4. Arrange the cookies 1 inch apart on the baking sheets; brush with milk and sprinkle with sugar. Bake, switching the pans halfway through, until lightly browned, 15 to 20 minutes. Let cool completely on the baking sheets.



CHOCOLATE-CREAM SANDWICH COOKIES

ACTIVE: 1 hr | TOTAL: 2½ hr
MAKES: about 40 sandwich cookies

- 1½ cups all-purpose flour, plus more for dusting
- ¼ cup plus 1 tablespoon unsweetened cocoa powder
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ⅔ cup granulated sugar, plus more for sprinkling
- 1 large egg
- 1 teaspoon pure vanilla extract
- 2 ounces semisweet chocolate, chopped
- 1 cup confectioners' sugar

1. Whisk the flour, ¼ cup cocoa powder, the baking powder and salt in a bowl. Beat 1 stick butter and the granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, 3 to 5 minutes. Beat in the egg and ½ teaspoon vanilla. Reduce the mixer speed to medium low; beat in the flour mixture until just incorporated. Divide the dough between 2 sheets of plastic wrap; form into flat rectangles. Wrap and refrigerate until firm, at least 1 hour.
2. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment. Working with 1 piece at a time, roll out the dough into a 10-inch square (⅛ inch thick) on a lightly floured surface. Cut into 1-by-2½-inch rectangles. Transfer to the prepared baking sheets; prick with a fork and sprinkle with granulated sugar. Chill until firm, 15 minutes. Bake, switching the pans halfway through, until the cookies are firm, 13 to 16 minutes. Let cool completely on the baking sheets.
3. Put the chocolate in a microwave-safe bowl; microwave in 30-second intervals, stirring, until smooth; let cool. Add the remaining ½ stick butter; beat with a rubber spatula until incorporated. Mix in the remaining 1 tablespoon cocoa powder, the confectioners' sugar and the remaining ½ teaspoon vanilla until smooth. Sandwich between the cookies.



PINK GRAPEFRUIT SHORTBREAD

ACTIVE: 40 min | TOTAL: 1½ hr
MAKES: about 24 cookies

- 2 sticks unsalted butter, at room temperature
- 1 large egg yolk
- 2 tablespoons plus ½ teaspoon finely grated pink grapefruit zest (from 2 large grapefruits)
- ½ teaspoon salt
- 2 cups confectioners' sugar
- 2 cups all-purpose flour, plus more for dusting
- 1 to 2 tablespoons fresh pink grapefruit juice
- Red food coloring
- Coarse sugar, for decorating

1. Position racks in the upper and lower thirds of the oven and preheat to 350°. Beat the butter, egg yolk, 2 tablespoons grapefruit zest and the salt in a large bowl with a mixer on medium speed until light and creamy, about 3 minutes. Add 1 cup confectioners' sugar and beat until combined. Reduce the mixer speed to medium low and gradually beat in the flour until incorporated.
2. Turn the dough out onto a lightly floured surface and dust with flour. Gently knead a few times until soft but not sticky, dusting the surface with more flour as needed. Roll out to slightly thicker than ¼ inch thick and cut out circles with a 2-to-2½-inch-round cookie cutter. Gather the scraps and reroll to cut out more cookies.
3. Arrange the cookies 2 inches apart on 2 baking sheets. Bake, switching the pans halfway through, until the cookies are firm and golden brown on the bottoms, 15 to 18 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
4. Whisk the remaining 1 cup confectioners' sugar, 1 tablespoon grapefruit juice and the remaining ½ teaspoon zest in a bowl until smooth. Gradually whisk in up to 1 tablespoon more grapefruit juice until the glaze is spreadable. Tint pink with food coloring. Spread about ½ teaspoon glaze on each cookie. Sprinkle with coarse sugar.



PISTACHIO CUCIDATI

ACTIVE: 1 hr 10 min | TOTAL: 2½ hr
MAKES: about 36 cookies

- 2 cups all-purpose flour, plus more for dusting
- ⅓ cup granulated sugar
- ¼ teaspoon baking powder
- ½ teaspoon salt
- 1 stick cold unsalted butter, cut into pieces
- 3 large eggs
- ¾ cup unsalted pistachios
- ¾ cup packed dried apricots
- ¼ cup honey
- Finely grated zest and juice of ½ orange
- ¼ teaspoon pure almond extract
- Confectioners' sugar, for dusting

1. Pulse the flour, granulated sugar, baking powder and salt in a food processor. Add the butter; pulse until the mixture looks like coarse meal. Add 2 eggs; pulse until the dough forms a ball. Transfer to a floured surface; knead just until smooth. Shape into a 5-by-12-inch rectangle on a piece of plastic wrap; wrap and chill 1 hour.
2. Pulse the pistachios in the food processor until finely chopped; transfer to a bowl. Pulse the apricots until finely chopped. Return the pistachios to the food processor along with the honey, orange zest and juice, and almond extract; pulse to combine. Refrigerate.
3. Position racks in the upper and lower thirds of the oven; preheat to 375°. Line 2 baking sheets with parchment. On a floured surface, cut the dough lengthwise into four 1¼-inch-wide strips. Roll 1 strip into a 3-by-18-inch rectangle. Spoon ⅓ cup of the pistachio mixture down the length. Starting from a long side, roll into a log to enclose the filling. Pinch the seam to seal; arrange seam-side down. Cut into 2-inch pieces and put on a baking sheet; refrigerate. Repeat with the remaining dough and filling.
4. Make ½-inch-long cuts on the cut ends of each piece of dough; pull apart to form an *X*. Arrange 1 inch apart on the baking sheets. Beat the remaining egg and brush on the cookies. Bake, switching the pans halfway through, until the cookies are light golden, about 15 minutes. Let cool 5 minutes; transfer to racks to cool completely. Dust with confectioners' sugar.



PEANUT BUTTER–CHOCOLATE TASSIES

ACTIVE: 30 min | TOTAL: 2 hr
MAKES: about 24 cookies

- 1 14-ounce package (2 pieces) refrigerated pie dough
- All-purpose flour, for dusting
- 1 large egg, lightly beaten
- Cinnamon sugar, for sprinkling
- 4 ounces semisweet chocolate, chopped
- ⅓ cup creamy peanut butter
- 2 tablespoons confectioners' sugar
- ½ cup heavy cream
- ½ teaspoon pure vanilla extract
- Red and green nonpareils, for decorating

1. Preheat the oven to 350°. Lightly roll out 1 piece of dough into a 12-inch circle on a floured surface. Cut out circles using a 3-inch-round cookie cutter. Repeat with the other piece of dough. Fit the dough circles into the holes of a 24-cup mini-muffin pan, pressing into the bottom and side of each cup. Lightly brush the dough with the beaten egg and sprinkle with cinnamon sugar. Bake until browned, 16 to 18 minutes; let cool in the pan.
2. Combine the chocolate, peanut butter and confectioners' sugar in a medium bowl. Heat the heavy cream in a small saucepan over low heat until steaming; pour over the chocolate mixture and add the vanilla. Let stand until the chocolate softens, 3 to 5 minutes, then whisk until smooth and glossy. (If the chocolate is not completely melted, microwave in 20-second intervals, whisking, until smooth.)
3. Spoon the chocolate mixture into the pastry cups and decorate with nonpareils. Let stand at room temperature until the chocolate sets, about 1 hour, then unmold.



NO-BAKE SPICED FRUITCAKE BALLS

ACTIVE: 30 min | TOTAL: 2½ hr
MAKES: about 24 cookies

- ½ cup pitted dried dates
- ½ cup dried black figs, stemmed and halved
- ⅓ cup dried cranberries
- 3 tablespoons dark rum or brandy
- 2 tablespoons unsalted butter
- ½ cup pecans
- 1½ cups crushed graham crackers
- 2 tablespoons finely chopped crystallized ginger
- 2 tablespoons chopped candied lemon or orange peel
- 1 tablespoon molasses
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- Pinch of salt
- Green, red or white sanding sugar, for decorating

1. Combine the dried dates, figs and cranberries in a medium microwave-safe bowl; add 2 tablespoons rum and the butter. Microwave in 1-minute intervals, stirring, until the dried fruit is softened and the butter is melted, about 3 minutes. Set aside.
2. Toast the pecans in a small dry skillet over medium heat, stirring occasionally, 3 to 4 minutes. Transfer to a cutting board and let cool, then coarsely chop.
3. Combine the graham crackers, crystallized ginger, candied lemon peel, molasses, cinnamon, allspice and salt in a food processor. Add the remaining 1 tablespoon rum, the pecans and the dried-fruit mixture (with any liquid from the bowl). Pulse until the mixture is finely chopped and holds together when squeezed. (If the mixture is dry, add a little water just until it holds together.)
4. Roll tablespoonfuls of the mixture into balls and arrange on a baking sheet. Refrigerate until firm, at least 2 hours or overnight.
5. Put the sanding sugar on a plate. Roll the balls in the sugar to coat.



PEPPERMINT WHOOPIE PIES

ACTIVE: 30 min | TOTAL: 1½ hr
MAKES: about 12 whoopie pies

- Cooking spray
- 1¾ cups all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt, plus a pinch
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ¾ cup granulated sugar
- 1 large egg
- ¼ cup milk
- 1 teaspoon pure vanilla extract
- ⅛ to ¼ teaspoon pure peppermint extract
- 1¼ cups confectioners' sugar
- ¼ cup finely crushed candy canes

1. Position racks in the upper and lower thirds of the oven and preheat to 375°. Line 2 baking sheets with parchment paper and coat with cooking spray. Whisk the flour, baking powder, baking soda and ¼ teaspoon salt in a medium bowl. Beat 6 tablespoons butter and the granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Add the egg and beat until combined. Reduce the mixer speed to low; beat in the flour mixture in two batches, alternating with the milk and vanilla, until just combined.
2. Arrange mounds of batter (about 1 heaping tablespoonful each) about 2 inches apart on the prepared baking sheets; shape into rounds with damp fingers. Bake, switching the pans halfway through, until the tops of the cookies spring back when pressed, 9 to 12 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
3. Meanwhile, beat the remaining 6 tablespoons butter, the peppermint extract and the remaining pinch of salt in a large bowl with a mixer on medium speed until creamy, about 2 minutes. Gradually beat in the confectioners' sugar until smooth. Spread 1½ tablespoons filling on the flat side of half of the cookies; sandwich with the remaining cookies. Roll the edges in the crushed candy canes.



SALTED CARAMEL CHOCOLATE CHIP COOKIES

ACTIVE: 45 min | TOTAL: 3 hr
MAKES: about 24 cookies

- 2 3.5-ounce caramel-filled dark chocolate candy bars
- 1¾ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon fine salt
- 1 stick unsalted butter, at room temperature
- ½ cup packed light brown sugar
- ¼ cup granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- Flaky sea salt, for sprinkling

1. Freeze the candy bars until hard, at least 1 hour; cut into ¼-inch pieces and keep frozen until ready to use.
2. Whisk the flour, baking soda, baking powder and fine salt in a medium bowl. Beat the butter, brown sugar and granulated sugar in a large bowl with a mixer on medium speed until light and creamy, about 3 minutes. Add the egg and vanilla and beat until combined. Reduce the mixer speed to low and gradually beat in the flour mixture until incorporated. Stir in the frozen chocolate pieces.
3. Line 2 baking sheets with parchment paper. Arrange scoops of dough (about 2 tablespoons per cookie) about 2 inches apart on the baking sheets. Refrigerate until cold, at least 1 hour or overnight.
4. Position racks in the upper and lower thirds of the oven and preheat to 375°. Sprinkle the cookies with sea salt. Bake, switching the pans halfway through, until light golden, 10 to 12 minutes. Let cool completely on the baking sheets.



CHOCOLATE-DIPPED COOKIES

ACTIVE: 35 min | TOTAL: 1½ hr
MAKES: about 24 cookies

- 1¼ cups all-purpose flour
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ⅔ cup sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 4 ounces milk chocolate, chopped

1. Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the egg and vanilla. Reduce the mixer speed to medium low; beat in the flour mixture in 2 batches until combined.
2. Transfer the batter to a resealable plastic bag and snip the corner to create a ½-inch opening. Pipe the batter into ½-by-3-inch strips, about 2 inches apart, on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are golden around the edges, about 15 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.
3. Line a baking sheet with parchment. Put the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Dip the cookies halfway in the chocolate, letting the excess drip off, then place on the prepared baking sheet. Refrigerate until the chocolate just sets, 10 to 15 minutes.



SESAME TUILES

ACTIVE: 25 min | TOTAL: 2 hr
MAKES: about 24 cookies

- ½ cup sugar
- ¼ cup sesame seeds, plus more for sprinkling
- 3 tablespoons unsalted butter
- ¼ teaspoon finely grated orange zest
- 2 tablespoons fresh orange juice
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- ⅓ cup all-purpose flour
- 1 teaspoon pure vanilla extract

1. Preheat the oven to 325°. Line 2 baking sheets with parchment paper. Pulse the sugar and 2 tablespoons sesame seeds in a food processor until finely ground.
2. Transfer the ground sesame mixture to a medium saucepan and add the butter, orange zest and juice, cornstarch and salt. Cook, stirring occasionally, until the mixture comes to a simmer and thickens slightly, about 3 minutes. Transfer to a large bowl; stir in the flour, vanilla and the remaining 2 tablespoons sesame seeds. Refrigerate until cooled and thickened, about 45 minutes.
3. Drop heaping teaspoonfuls of batter, 4 inches apart, onto the prepared baking sheets. Lightly sprinkle the tops with more sesame seeds. Bake, 1 baking sheet at a time, until golden brown, about 10 minutes. Let cool on the baking sheet until just set enough to lift with a spatula, 1 to 2 minutes, then carefully transfer to a rack. While the cookies are still warm, curl up 2 sides of each cookie with your fingers, then let cool completely. Repeat with the remaining batter (reline the baking sheets between batches).



CAPPUCCINO SWIRL MERINGUES

ACTIVE: 30 min | TOTAL: 3½ hr
MAKES: about 24 cookies

- 3 large egg whites
- ½ teaspoon cream of tartar
- ¾ cup sugar
- 1 teaspoon pure vanilla extract
- 2 teaspoons instant espresso powder
- Sprinkles, for decorating

1. Position racks in the upper and lower thirds of the oven and preheat to 250˚. Line 2 baking sheets with parchment paper. Fit a large pastry bag or large resealable plastic bag with a star tip.
2. Beat the egg whites and cream of tartar in a large bowl with a mixer on medium speed until foamy. Increase the speed to medium high and beat until thick and opaque, about 1 more minute. Gradually add the sugar and beat until stiff shiny peaks form. Beat in ¾ teaspoon vanilla. Transfer half of the meringue to a separate bowl; beat the espresso powder and the remaining ¼ teaspoon vanilla into the remaining meringue.
3. Holding the pastry bag in your hand, use a rubber spatula to spread the plain meringue on one side of the bag, filling the bag only half full. Turn the bag around and spread the coffee meringue on the other half of the bag. Twist the end of the bag so the 2 colors squish together. Pipe 1½-inch meringues on the baking sheets, about 2 inches apart. Decorate with sprinkles.
4. Bake, switching the pans halfway through, until the meringues are firm, about 2 hours. Turn off the oven and leave the meringues inside until dry and crisp, about 1 more hour.



CANDY CANE COOKIES

ACTIVE: 1 hr | TOTAL: 3 hr
MAKES: about 30 cookies

- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- ¾ cup superfine sugar, plus more for rolling
- ¼ teaspoon salt
- 1 large egg
- 1 teaspoon pure vanilla extract
- ¼ teaspoon pure peppermint extract (optional)
- 2 cups all-purpose flour
- Red sanding sugar

1. Beat the butter, superfine sugar and salt in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Beat in the egg, vanilla and peppermint extract. Reduce the mixer speed to low and beat in the flour until incorporated. Transfer the dough to a piece of plastic wrap and pat into a rectangle; tightly wrap and refrigerate until firm, at least 1 hour or overnight.
2. Line 2 baking sheets with parchment paper. Spread some red sanding sugar and superfine sugar on separate plates. Gently roll heaping teaspoonfuls of dough into short logs with your hands. One at a time, roll half of the logs in red sanding sugar to form 4-inch strands. Repeat with the remaining logs and superfine sugar. Twist 1 strand of each color together, then arrange on the prepared baking sheets, about 2 inches apart, and bend the tops to form candy canes. Refrigerate until firm, about 15 minutes. Meanwhile, position racks in the upper and lower thirds of the oven and preheat to 350˚.
3. Bake, switching the pans halfway through, until the cookies are set and lightly browned around the edges, 11 to 13 minutes. Let cool completely on the baking sheets.



RED VELVET CRACKLE COOKIES

ACTIVE: 45 min | TOTAL: 3 hr 15 min
MAKES: about 24 cookies

- 2 ounces white chocolate
- 1¼ cups all-purpose flour
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 large eggs
- 3 tablespoons vegetable oil
- 1½ teaspoons red food coloring
- ¾ cup granulated sugar
- 1 cup confectioners' sugar

1. Put the white chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Whisk the flour, cocoa powder, baking powder and salt in a medium bowl; set aside.
2. Whisk the eggs, vegetable oil and food coloring in a large bowl; whisk in the granulated sugar and melted white chocolate until smooth. Stir the flour mixture into the egg mixture with a wooden spoon until combined. Transfer the dough to a piece of plastic wrap and pat into a rectangle; tightly wrap and refrigerate until firm, at least 2 hours or overnight.
3. Position racks in the upper and lower thirds of the oven and preheat to 300˚. Line 2 baking sheets with parchment paper. Put the confectioners' sugar in a bowl. Roll tablespoonfuls of dough into balls; toss the balls in the confectioners' sugar to coat. Slightly flatten the balls, then dip again in the confectioners' sugar. Arrange the cookies 2 inches apart on the prepared baking sheets. Bake, switching the pans halfway through, until the cookies are puffed and firm, 16 to 18 minutes. Let cool completely on the baking sheets.



COCONUT BISCOTTI

ACTIVE: 40 min | TOTAL: 3 hr
MAKES: about 24 cookies

- 1½ cups unsweetened coconut flakes
- 1 cup granulated sugar
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ⅓ cup coconut oil
- 1 teaspoon pure vanilla extract
- ½ cup salted macadamia nuts, chopped
- 1 cup confectioners' sugar
- 2 tablespoons coconut cream
- ⅛ to ¼ teaspoon coconut extract
- Coarse sugar, for decorating

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Spread 1 cup coconut flakes on a baking sheet and bake until toasted, about 3 minutes. Let cool completely. Transfer to a food processor; add the granulated sugar and pulse until finely ground. Line 2 baking sheets with parchment paper.
2. Whisk the coconut-sugar mixture, the flour, baking powder, baking soda and salt in a bowl. Melt the coconut oil in the microwave; add to the flour mixture along with the vanilla and ⅓ cup water and mix with a wooden spoon until a stiff dough forms. Stir in the macadamia nuts and the remaining ½ cup coconut flakes; gently knead until the dough comes together.
3. Divide the dough in half and shape into two 9-by-2-inch logs; place 1 log on each baking sheet. Bake, switching the pans halfway through, until the logs are firm and golden, about 25 minutes. Reduce the oven temperature to 300°.
4. Let the logs cool 10 minutes, then transfer to a cutting board; slice diagonally with a serrated knife into ¾-inch-thick pieces. Arrange the slices cut-side down on the baking sheets. Bake, flipping halfway through, until just golden and the centers still have a little give, 20 to 25 minutes. Let cool completely on the baking sheets. (The biscotti will crisp as they cool.)
5. Whisk the confectioners' sugar, coconut cream and coconut extract until smooth. Dip the biscotti in the glaze; sprinkle with coarse sugar.



MAPLE-WALNUT COOKIES

ACTIVE: 30 min | TOTAL: 2½ hr
MAKES: about 36 cookies

- 2½ cups all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- ⅔ cup packed dark brown sugar
- ½ cup pure maple syrup
- 1 large egg
- ½ teaspoon pure vanilla extract
- ¼ teaspoon maple extract
- Cooking spray
- ½ cup turbinado sugar
- ½ cup walnut halves

1. Whisk the flour, baking soda and salt in a medium bowl. Beat the butter and brown sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the maple syrup, egg, vanilla and maple extract. (The mixture may look curdled.) Reduce the mixer speed to medium low; add the flour mixture and beat until combined. Cover and refrigerate until the dough is no longer sticky, about 30 minutes (it will still be soft).
2. Position racks in the upper and lower thirds of the oven and preheat to 350°. Coat 2 baking sheets with cooking spray. Put the turbinado sugar in a shallow dish. Roll tablespoonfuls of the dough into 1-inch balls, then roll in the turbinado sugar. Press a walnut half into the center of each cookie and arrange 2 inches apart on the prepared baking sheets.
3. Bake, switching the pans halfway through, until the edges of the cookies are set but the centers are still soft, 12 to 14 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely.



PINEAPPLE THUMBPRINTS

ACTIVE: 45 min | TOTAL: 3 hr
MAKES: about 36 cookies

- 2 cups all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- ⅓ cup packed light brown sugar
- ⅓ cup plus 2 teaspoons granulated sugar
- 1 large egg
- 1 tablespoon fresh lemon juice
- ½ cup dried pineapple chunks, finely chopped, plus more for topping
- ⅓ cup canned crushed pineapple in juice
- 1½ ounces cream cheese
- ¼ teaspoon pure vanilla extract
- ¼ teaspoon finely grated lemon zest
- Milk, for brushing

1. Whisk the flour, baking powder and salt in a medium bowl. Beat the butter, brown sugar and ⅓ cup granulated sugar in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Beat in the egg, then the lemon juice. Reduce the mixer speed to medium low; mix in the dried pineapple, then the flour mixture until combined. Cover and refrigerate until firm, about 30 minutes.
2. Meanwhile, combine the crushed pineapple, cream cheese, the remaining 2 teaspoons granulated sugar, the vanilla and lemon zest in a bowl with a rubber spatula, breaking up any large pineapple pieces. Refrigerate until slightly firm, at least 30 minutes.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Roll the dough into 1-inch balls; arrange 2 inches apart on the baking sheets. Indent each with the back of a floured ¼ teaspoon measuring spoon; brush with milk.
4. Bake, switching the pans halfway through, until the cookies are slightly puffed, 10 to 12 minutes. Remove from the oven and re-indent; spoon in the filling. Return to the oven until lightly browned, 6 to 8 more minutes. Let cool 5 minutes on the baking sheets; transfer to racks to cool completely. Top with dried pineapple.



Chocolate-Candy Cane Cake

Just one of the many holiday recipes available at JelloRecipes.com

- *1 pkg. (2-layer size) chocolate cake mix*
- *1 pkg. (3.9 oz.) JELL-O Chocolate Instant Pudding*
- *4 eggs*
- *1 container (8 oz.) BREAKSTONE'S or KNUDSEN Sour Cream*
- *1/2 cup oil*
- *1/2 cup water*
- *1/4 cup milk*
- *1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate, chopped*
- *18 small candy canes, coarsely crushed (about 1 cup), divided*
- *1 tub (8 oz.) COOL WHIP Whipped Topping, thawed*

PREP: 20 min. MAKES: 18 servings

1. HEAT oven to 350°F.
2. BEAT first 7 ingredients in large bowl with mixer until blended. Stir in chopped chocolate and 2 Tbsp. crushed candy. Pour into 2 (9-inch) round pans sprayed with cooking spray.
3. BAKE 35 to 40 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min. Loosen cakes from sides of pans; invert onto wire racks. Carefully remove pans. Cool cakes completely.
4. FILL and frost cakes with *COOL WHIP.* Sprinkle with remaining crushed candy just before serving. Keep refrigerated.

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HAZELNUT SANDIES

ACTIVE: 45 min | TOTAL: 3 hr
MAKES: about 18 cookies

- ⅓ cup blanched hazelnuts
- 1 cup all-purpose flour
- ¼ teaspoon ground allspice
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup confectioners' sugar
- ½ teaspoon pure vanilla extract
- Cooking spray

1. Spread the hazelnuts on a baking sheet and bake until golden brown, about 10 minutes; let cool, then finely chop.
2. Whisk the flour, allspice, salt and hazelnuts in a medium bowl. Beat the butter and ¼ cup confectioners' sugar in a large bowl with a mixer on medium speed until light and creamy, about 3 minutes. Beat in the vanilla. Reduce the mixer speed to low and gradually beat in the flour mixture until the dough comes together. Cover with plastic wrap and refrigerate until firm, at least 1 hour or overnight.
3. Preheat the oven to 350°. Coat a baking sheet with cooking spray. Roll tablespoonfuls of the dough into balls and arrange 1 inch apart on the prepared baking sheet. Bake until light golden on the bottom, about 12 minutes. Meanwhile, sift the remaining ¾ cup confectioners' sugar into a medium bowl.
4. Immediately transfer the warm cookies to the bowl of confectioners' sugar and gently toss to coat; transfer to a rack to cool completely. Roll the cookies in confectioners' sugar again when completely cool.



GINGER SHORTBREAD CUTOUTS

ACTIVE: 45 min | TOTAL: 2 hr
MAKES: about 24 cookies

- Cooking spray
- 2¾ cups all-purpose flour, plus more for dusting
- 1 teaspoon ground ginger
- ¼ teaspoon salt
- 2 sticks unsalted butter, at room temperature
- ½ cup packed dark brown sugar
- 1 tablespoon molasses
- ½ cup plus 1 tablespoon confectioners' sugar
- 1 tablespoon fresh lemon juice

1. Position racks in the upper and lower thirds of the oven and preheat to 350°. Coat 2 baking sheets with cooking spray. Whisk the flour, ginger and salt in a medium bowl. Beat the butter, brown sugar and molasses in a large bowl with a mixer on medium speed until light and fluffy, about 3 minutes. Reduce the mixer speed to low and gradually beat in the flour mixture until incorporated.
2. Roll out the dough until ¼ inch thick on a lightly floured surface. Cut out cookies with 3-inch cookie cutters; arrange 1 inch apart on the prepared baking sheets. Gather the scraps and reroll to cut out more cookies. Bake, switching the pans halfway through, until the cookies are lightly browned around the edges, 14 to 16 minutes. Let cool completely on the baking sheets.
3. Whisk the confectioners' sugar and lemon juice in a small bowl until smooth and thick. Transfer the icing to a small resealable bag. Snip a small corner and decorate the cookies. Let set 15 minutes.



COCOA SNICKERDOODLES

ACTIVE: 40 min | TOTAL: 2 hr
MAKES: about 18 cookies

- 1¼ cups all-purpose flour
- ¼ cup unsweetened cocoa powder
- 1½ teaspoons cream of tartar
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- ¾ cup granulated sugar
- ¼ cup packed light brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- ⅓ cup white sanding sugar
- 1¾ teaspoons ground cinnamon

1. Position racks in the upper and lower thirds of the oven and preheat to 375°. Whisk the flour, cocoa powder, cream of tartar, baking soda and salt in a medium bowl. Beat the butter, granulated sugar and brown sugar in a large bowl with a mixer on medium speed until creamy, about 2 minutes. Increase the speed to medium high and beat until fluffy, about 2 more minutes. Beat in the egg and vanilla; reduce the mixer speed to low and beat in the flour mixture until just combined.
2. Combine the sanding sugar and cinnamon in a small shallow bowl. Form heaping tablespoonfuls of dough into balls with damp hands; toss in the cinnamon sugar to coat. Arrange about 3 inches apart on 2 baking sheets.
3. Bake, switching the pans halfway through, until the cookies are set around the edge, 9 to 11 minutes. Let cool 2 minutes on the baking sheets, then transfer to a rack to cool completely.

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PIGNOLI COOKIES

ACTIVE: 30 min | TOTAL: 1½ hr
MAKES: about 18 cookies

- ½ cup all-purpose flour
- ½ cup granulated sugar
- ½ cup confectioners' sugar
- ¼ teaspoon salt
- 1 7-ounce tube almond paste
- 1 teaspoon grated orange zest
- 1 large egg white
- 1 cup pine nuts

1. Position racks in the upper and lower thirds of the oven and preheat to 300°. Line 2 baking sheets with parchment paper. Pulse the flour, granulated sugar, confectioners' sugar and salt in a food processor until combined. Add the almond paste and orange zest; pulse until fine crumbs form. With the motor running, slowly add the egg white and process until the dough comes together. (You can also mix the dough in a bowl with your fingers.)
2. Put the pine nuts in a small bowl. Form tablespoonfuls of dough into balls with damp hands and roll in the pine nuts to coat completely. Arrange 2 inches apart on the prepared baking sheets. Bake until light golden around the edge, 18 to 20 minutes. Let cool completely on the baking sheets.

BAKE A BETTER COOKIE

We made more than 2,000 cookies for this issue! Here are some tips from the test kitchen:

DOUGH TIPS

- Bring butter to room temperature about 30 minutes to 1 hour before you start (unless otherwise directed). If you're short on time, cut the butter into pieces and microwave in 5-second intervals just until it's soft but not melted.

- To measure flour, spoon it into your measuring cup, then level it with a knife. If you pack flour into the cup, your cookies could turn out dry and heavy.

- Check the expiration dates on your baking powder and baking soda, or test the freshness by dropping a pinch into vinegar: If the baking powder or soda foams and bubbles, it's still good.

- Use "pure" extracts—the imitation stuff just isn't the same.

BAKING TIPS

- Buy an inexpensive oven thermometer and adjust your oven setting accordingly.

- If you're baking more than one tray of cookies at a time, switch the position of the pans from top to bottom halfway through baking and give each pan a 180-degree turn.

- Cool and quickly wash your baking sheets between batches. If you drop dough onto a hot baking sheet, the butter will start melting instantly and the cookies could lose their structure.

- Let cookies cool for a few minutes on the baking sheets (just until they're firm enough to move), then remove them to a rack to cool completely (unless otherwise directed). If you leave the cookies on the pan, they could end up too crisp.

Find more holiday cookie recipes at foodnetwork.com/holidaycookies.

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INTO BALLS
DIP
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Let's Talk... Dessert

Delicious Holiday Entertaining with Mary Giuliani

When A-list celebs want to host a standout event, they call **Mary Giuliani**, owner of Mary Giuliani Catering and Events. With a new catering collaboration, MARIObyMary, with Chef Mario Batali, and her first book, *The Cocktail Party (Love, Mary)*, set for release in October 2015, here Mary Giuliani offers her tips for making holiday gatherings simple, yet special.





PANETTONE WAFFLE

½ box Bauducco Panettone
4 teaspoons dulce de leche
4 scoops vanilla ice cream

Cut Bauducco Panettone into round slices with the help of a cookie cutter or glass. Warm the slices in the oven. Meanwhile, assemble 4 dishes, spreading a tablespoon of dulce de leche on each one, forming a circle slightly larger than the slices of panettone. Remove panettone slices from the oven and place on top of the dulce de leche, top with ice cream and serve.

OPTIONAL: Before serving, sprinkle with almonds.

IDEAS FOR PARTY PERFECTION

The holidays are such a busy time: Consider hosting a get-together that lets you focus on everyone's favorite course: dessert. Make Bauducco Panettone the centerpiece of your dessert buffet. An Italian tradition that's popular worldwide, it's made from a secret recipe created by the Bauducco family in 1952 and handed down from generation to generation.

✦ **Keep your drink options simple.** Offer a signature cocktail, a nice prosecco, sparkling wine or crisp champagne, to complement your desserts. Serve in festive holiday flutes and garnish with a ripe raspberry or strawberry.

✦ **Let guests decorate their own treats.** Add icing to Bauducco Panettone and doughnuts, then offer an array of fun toppings—like sprinkles, slivered almonds, shaved chocolate or caramel sauce—to create personalized bites.



***Start a new holiday tradition with Bauducco Panettone**, a delicious, fresh and moist holiday specialty cake, made with the finest ingredients, like Sun-Maid raisins and Hershey's chocolate chips.*

Bauducco

*Look for the magic yellow box on your holiday shopping trips and visit **bauducco.com** for some great recipe ideas.*

Decorate FOR THE HOLIDAYS

Master the art of the sugar cookie, step-by-step.

PHOTOGRAPHS BY **ANDREW PURCELL**



FOOD STYLING: KAREN TACK.

BASIC SUGAR COOKIES

ACTIVE: 45 min | TOTAL: 2½ hr | MAKES: 24 to 36 cookies

2½ cups cake flour (not self-rising), plus more for dusting
1 teaspoon baking powder
¼ teaspoon salt
2 sticks unsalted butter, at room temperature
¾ cup sugar
1 large egg
1 teaspoon pure vanilla extract
Royal icing, for decorating (see right)

1. Sift the cake flour, baking powder and salt onto a piece of parchment paper or into a medium bowl; set aside. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 5 minutes. Add the egg and vanilla and beat until incorporated. Reduce the mixer speed to low and beat in the flour mixture in 2 batches until just incorporated. Divide between 2 pieces of plastic wrap; shape into disks. Wrap and refrigerate until firm, at least 1 hour. (The dough can be frozen for up to 1 month; thaw overnight in the refrigerator before rolling.)

2. Line 2 baking sheets with parchment paper. Working with 1 disk at a time, roll out the dough on a floured surface, dusting with flour as needed, until about ⅛ inch thick. Cut out shapes with 2-to-4-inch cookie cutters; arrange 2 inches apart on the prepared baking sheets. (If the dough becomes too soft as you work, return to the refrigerator until firm.) Gather the scraps and refrigerate until firm; reroll once to cut out more cookies. Chill the cutouts 30 minutes.

3. Position racks in the upper and lower thirds of the oven and preheat to 350°. Bake, switching the pans halfway through, until the cookies are slightly puffed and just golden, 13 to 15 minutes. Let cool 5 minutes on the baking sheets, then transfer to racks to cool completely before icing.

BASIC ROYAL ICING

Whisk one 1-pound box **confectioners' sugar** and 2 tablespoons **meringue powder** in a large bowl. Add 5 tablespoons water and beat with a mixer on medium-high speed until soft glossy peaks form, adding up to 1 more tablespoon water if necessary. Cover the bowl with a damp paper towel and plastic wrap until ready to use to prevent the icing from drying out. (Makes about 2¼ cups.)

HOW TO ICE SUGAR COOKIES

"Flooding" is a technique used to cover a cookie completely with royal icing. Here's how to do it:



1

Transfer about ½ cup of the royal icing to a resealable plastic bag and snip a small corner. Use this icing to pipe a thin border around the edge of each cookie. Let set for a few minutes. Thin the remaining icing with a few drops of water until it's the consistency of syrup.



2

Place half of the thinned icing in a resealable plastic bag and tint the rest with red and/or green gel food coloring. Transfer the colored icing to bags. Snip a corner of the white icing bag and pipe a generous amount inside the border of each cookie.



3

Using a small offset spatula or the back of a spoon, spread the icing to cover the cookie. Decorate with the colored icing while the white icing is still wet (see right). Let the cookies set at room temperature, at least 1 hour.



CHRISTMAS STAR



1 Flood star cookies with white icing. While the icing is still wet, pipe concentric stars of red and green icing on each cookie, with a circle in the center.



2 Drag a toothpick from the center out to each point (wipe the toothpick after each drag).



CANDY STRIPES



1 Flood circle cookies with white icing. While the icing is still wet, pipe lines of red icing across each cookie.



2 Drag a toothpick vertically through the stripes, alternating directions (wipe the toothpick after each drag).



HOLIDAY GARLAND



1 Flood circle cookies with white icing. While the icing is still wet, pipe large dots of red and green icing on each cookie in alternating rows.



2 Drag a toothpick across the dots, alternating directions (wipe the toothpick after each drag).



HOLLY LEAVES



1 Flood circle cookies with white icing. While the icing is still wet, pipe short lines of green icing on each cookie.



2 Use a toothpick to drag the side of each line out a few times to form pointy leaves (wipe the toothpick after each drag). Pipe red dots at the ends of the leaves.



RIBBON CANDY



1 Flood circle cookies with white icing. While the icing is still wet, pipe stripes of red and green icing.



2 Drag a toothpick up from the bottom of each set of colored stripes a few times to make curved lines (wipe the toothpick after each drag).



TWINKLING STAR



1 Flood star cookies with white icing. While the icing is still wet, pipe alternating dots of red and green icing around the border.



2 Drag a toothpick around the border through the dots (wipe the toothpick at each corner).

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Cheers!

Your Holiday Menu Just Got Sweeter!

Domino®

Organic **Blue Agave Nectars**

With **Domino® Organic Blue Agave Nectars**, your holiday menu is complete! Whether the lighter colored syrup or the richer Amber syrup, agave nectars are versatile for sweetening just about every recipe — starting with a flavorful beverage, to the main course and ending with a delicious baked dessert. **Domino® Organic Blue Agave Nectars** will make your holidays sweeter!



Agave Eggnog

Ingredients

- 4 cups whole milk
- 1 teaspoon vanilla extract
- 2 cinnamon sticks
- 4 whole cloves
- 10 large egg yolks
- 3/4 cup Domino® Organic Blue Agave Syrup
- 1/4 teaspoon salt
- 1 cup half-and-half
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground nutmeg
- Agave Whipped Cream

Instructions

In a medium saucepan combine first 4 ingredients. Cook mixture over low heat 30 to 40 minutes until it reaches a low boil, stirring occasionally. Remove from heat; strain to remove cinnamon sticks and cloves.

In a large stainless steel bowl, whisk egg yolks, agave nectar and salt until frothy. Slowly pour hot milk mixture into bowl, whisking constantly.

Pour mixture into saucepan, return to stove and cook over low heat, whisking constantly until it reaches 160˚F. Continue cooking 1-2 minutes until it thickens slightly. Stir in half-and-half and additional vanilla extract.

Remove from heat. Cool in saucepan for one hour. Transfer into a pitcher or airtight container. Place uncovered in refrigerator 1 hour. Cover and chill overnight. Before serving, garnish each glass with a pinch of nutmeg and **Agave Whipped Cream**, if desired.

Yields 12 – ½ cup servings.



Gathering everyone to the table will be easy with this **Agave Holiday Ham Glaze**.



Bake our **Agave Almond Pear Tart**; a delicious gluten-free dessert for everyone to enjoy.

the Real Way to do Sweet!™



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Find recipes at **dominoagave.com**

Domino Sugar is part of ASR GROUP

LET IT Shine!

Add some sparkle to your Christmas with these bright red candy apples.

PHOTOGRAPHS BY **LEVI BROWN**



Turn the page to see how to make this spun-sugar version.

FOOD STYLING: CHRISTINE ALBANO.

HOLIDAY CANDY APPLES

Insert lollipop sticks into 4 **apples,** one-third of the way. Line a baking sheet with parchment paper and coat with **cooking spray.** Stir together 1¼ cups **sugar** and ¼ cup each **corn syrup** and water in a small saucepan; bring to a boil. Reduce the heat to medium and add ½ teaspoon **red food coloring.** Continue cooking, swirling the pan but not stirring, until a candy thermometer registers 290˚, about 10 minutes; remove from the heat. Immediately dip each apple into the candy, then twirl the apple over the pan to let the excess drip off. Decorate (see instructions at right).



HOW TO DECORATE

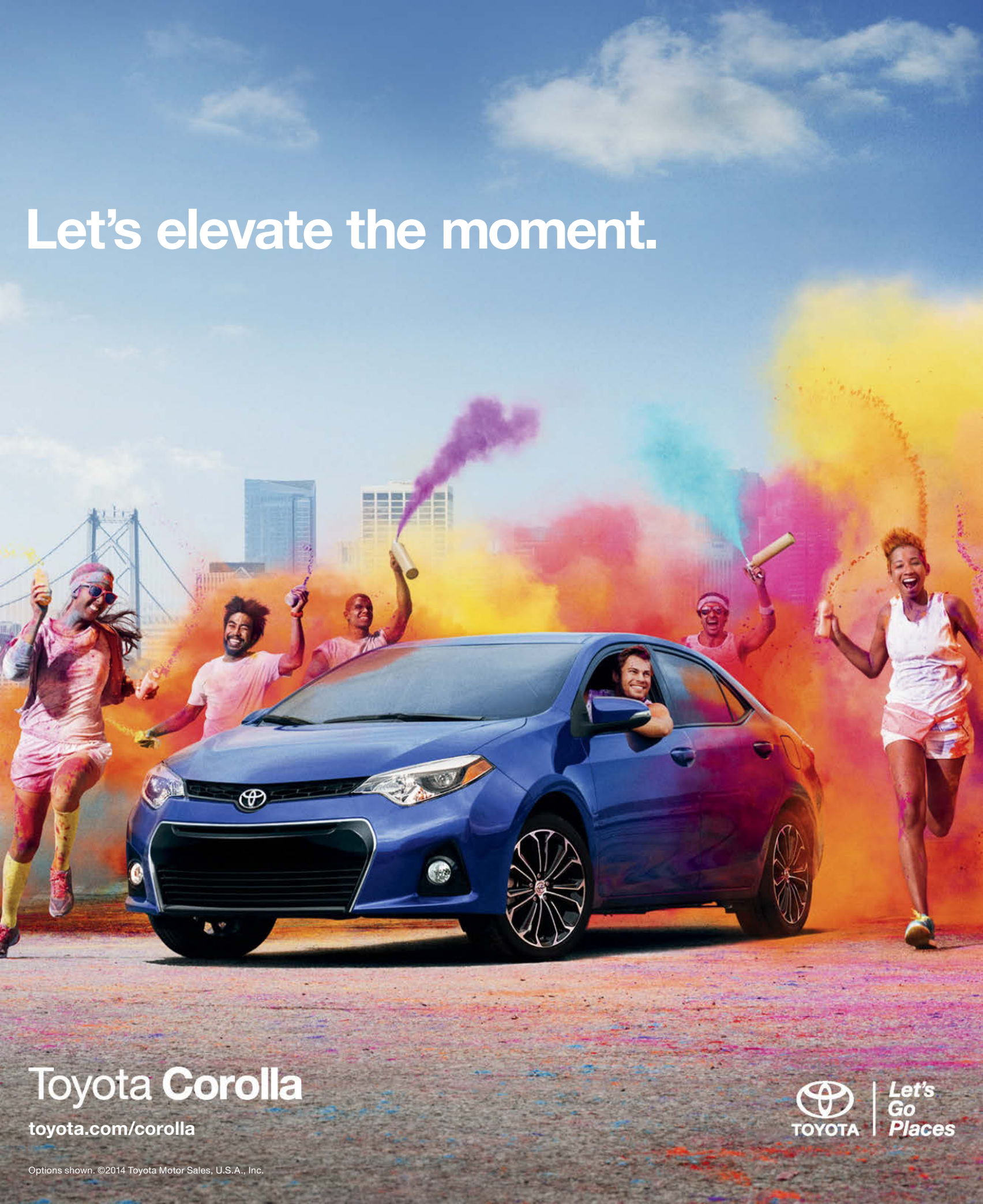
SPUN-SUGAR APPLE (page 215): Dip the apple as directed, then hold sideways over the pan, dip a fork in the candy mixture and quickly wave it all over the apple to make thin threads. Let set.

CANDY CANE APPLE: Roll the apple in crushed candy canes immediately after dipping. Let set.

WHITE CHOCOLATE APPLE: Let the coating set, then drizzle the apple with melted white chocolate. Sprinkle with silver nonpareils.

COCONUT APPLE: Roll the apple in shredded coconut immediately after dipping. Let set.




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Options shown. ©2014 Toyota Motor Sales, U.S.A., Inc.

Piece OF CAKE!

Turn a chocolate layer cake into a giant peppermint candy.

PHOTOGRAPHS BY **ANDREW PURCELL**



Peppermint fans will love unwrapping this holiday cake. To create the supersize mint, we put candy cane filling between chocolate cake layers, then we covered the whole thing with white and red roll-out frosting (peppermint-flavored, of course). To complete the look, we wrapped the faux candy in cellophane. Turn the page for the how-to.

FOOD STYLING: KAREN TACK.

PEPPERMINT CANDY CAKE

ACTIVE: 1 hr 15 min | TOTAL: 2 hr | SERVES: 8 to 10

Cooking spray
1 16-to-18-ounce box chocolate cake mix (plus required ingredients)
1 16-ounce tub vanilla frosting
¼ cup crushed candy canes or peppermint candies
1 10.5-ounce bag mini marshmallows
½ teaspoon peppermint extract
2 1-pound boxes confectioners' sugar
4 tablespoons unsalted butter, at room temperature
Red gel food coloring

HOW TO
Make the Peppermint Candy Cake



1

Preheat the oven to 350° and coat two 9-inch-round cake pans with cooking spray; line with parchment paper. Prepare the cake mix as directed; transfer the batter to the pans. Bake and cool as directed.



2

Combine half of the frosting with the crushed candy. Place 1 cake on a small cardboard circle, domed-side down; spread with the candy frosting. Place the other cake on top, domed-side up.



3

Round the bottom and top edges of the layer cake with a small serrated knife as shown. Cover the whole cake with a thin layer of the remaining plain frosting.



4

Microwave the marshmallows with ¼ cup water in a large bowl until melted. Add the peppermint extract; gradually beat in all but ½ cup confectioners' sugar with a mixer until thick and stiff. Beat in the butter.



5

Remove half of the frosting mixture; knead in a little more confectioners' sugar until smooth. Roll out into a 13-inch circle on a piece of parchment dusted with confectioners' sugar.



6

Carefully invert the rolled-out frosting onto the cake; peel off the parchment, brushing off the excess sugar. Tuck around the bottom edge of the cake, pressing gently to adhere; trim the excess.



7

Beat enough gel food coloring into the remaining frosting mixture until bright red. Knead in the remaining confectioners' sugar until smooth.



8

Roll out the red frosting until ¼ inch thick. Cut a 7-by-1¾-inch wavy stripe with a pointed tip out of paper (for a template, go to foodnetwork.com/caketemplate). Using the template, cut out 7 red stripes of frosting.



9

Carefully arrange the red stripes around the cake with the tips meeting at the center; press gently to adhere and tuck around the bottom of the cake, then trim any excess. Wrap the cake in cellophane.

Serve up **food, family** and **memories.**



Pile on second helpings and enjoy **more time together** this holiday.

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On the Road

Try a **latke** sandwich. Then, make award-winning kugel and find a sweet gift from every state.

PHOTOGRAPH BY **KANG KIM**









Tater Tops

The biggest debate surrounding latkes used to be what to put on top of them: sour cream or applesauce. Today it's what to sandwich between them. Latke sandwiches are showing up on all sorts of menus, but chefs are divided on what goes inside. Some choose traditional Jewish deli fixings, like the pastrami and peppers at Seattle's Napkin Friends *(napkinfriends.com)*, or the lox and cream cheese at New Orleans' Fleur de Latkes *(twitter.com/fleurdelatkes)*. Others are getting creative: Challah! *(challahfoodtruck.com)* in Columbus, OH, puts brisket inside and tops it off with an ingenious twist on applesauce—bourbon-stewed apples.

FOOD STYLING: KAREN EVANS.


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Kugel for a Crowd

San Francisco honors the noodle casserole with a food festival like no other.





Kugel seems to be the underdog of Hanukkah staples: Everyone talks about latkes and jelly doughnuts this time of year, but few people seem to give the traditional noodle casserole a second thought—until the Kugel Nosh Down came along. Friends Rebecca Weiner and Julia Weber dreamed up the cook-off two years ago, and they have launched a full-on kugel craze in San Francisco. At the first competition last year, "everyone fell into a kugel coma," Weiner says. We asked Weiner for the best kugels from the contest, and she turned over one sweet and one savory winner: this apricot nectar and cornflake version from Rachel Breuer, and a green chile kugel inspired by competitor Amelia Paradise's home state of New Mexico. Paradise's mom, Carole Hess, even sent her daughter Hatch green chiles for the contest, and Paradise took home the grand prize (turn the page for the recipe). You can taste this year's kugels on December 14 at San Francisco's Congregation Sha'ar Zahav *(kugelnoshdown.brownpapertickets.com)*.

KUGEL WITH APRICOT NECTAR

ACTIVE: 20 min | TOTAL: 1 hr 50 min | SERVES: 12

FOR THE KUGEL
- 4 tablespoons margarine or unsalted butter, plus more for the baking dish
- Kosher salt
- 1 pound wide egg noodles
- 1 8-ounce package cream cheese, at room temperature
- 2 cups apricot nectar
- ½ cup sugar
- 6 large eggs
- 2 cups milk

FOR THE TOPPING
- 3 cups cornflakes, crushed
- 6 tablespoons margarine or unsalted butter, melted
- ¼ cup sugar

1. Preheat the oven to 350°. Make the kugel: Brush a 4-quart shallow baking dish with margarine. Bring a large pot of salted water to a boil. Add the noodles and cook as the label directs. Drain well, then transfer to the prepared baking dish. Add the margarine and stir to melt and coat the noodles.

2. Beat the cream cheese and 2 tablespoons apricot nectar in a large bowl with a mixer on medium speed until smooth. Add the sugar, then the eggs, one at a time, beating well after each addition. Add the milk and the remaining apricot nectar; beat until smooth and creamy. Pour the mixture over the noodles; stir to coat.

3. Make the topping: Combine the cornflakes, melted margarine and sugar in a medium bowl. Sprinkle on top of the noodle mixture and bake until just set in the center, about 1 hour. (If the topping is golden but the kugel is not yet set, turn off the oven and keep the kugel inside up to 20 more minutes.) Let cool 20 to 30 minutes before serving.

PHOTOS: CON POULOS; FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER.

NEW MEXICALI GREEN CHILE–CHEESE KUGEL

ACTIVE: 20 min | TOTAL: 1 hr 50 min | SERVES: 8

- 4 tablespoons unsalted butter, melted, plus more for the baking dish
- Kosher salt
- 12 ounces wide egg noodles
- 2 large eggs plus 3 egg whites
- 12 ounces chopped roasted green chiles (preferably Hatch; fresh or canned)
- 1 to 2 tablespoons fresh lemon juice
- 2 14-ounce cans quartered artichoke hearts in water, drained
- 3 cups grated sharp white cheddar cheese (about 12 ounces)

1. Preheat the oven to 350°. Butter a 9-by-13-inch baking dish and set aside. Bring a large pot of salted water to a boil. Add the noodles and cook until softened but not cooked through, 3 to 4 minutes; drain and transfer to a large bowl.

2. Meanwhile, whisk the eggs and egg whites in a medium bowl until well combined. One at a time, whisk in ¾ teaspoon salt, the chiles, lemon juice and melted butter. Stir in half of the artichoke hearts and 2 cups grated cheese. Pour the egg mixture over the noodles and mix well with your hands.

3. Transfer the noodle mixture to the prepared baking dish. Top with the remaining artichoke hearts and 1 cup grated cheese. Bake until golden brown, about 1 hour. Let cool at least 30 minutes before serving.



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SERVE SOMETHING FRESH FROM FLORIDA

Just as a chill sweeps the north, things start heating up down south— and Florida earns the top spot as a destination coveted for sun, sand and superior culinary experiences. The Florida coast is where the finest seafood is found, and local fisherman reel in a delectable bounty of Florida Snapper—a delicate, mild, lean and firm fish. Dig into these recipes featuring healthy and delicious fresh Florida Snapper. Then go to **FreshFromFlorida.com** for more recipes featuring Florida seafood favorites! Remember...delicious is always served "Fresh From Florida."

Florida Snapper with Citrus Sauce

Florida Snapper

1½ pounds snapper, cut into four 6-ounce fillets, skin on
Canola or olive oil for cooking
Corn starch for dusting

Preheat a medium-size sauté pan over medium-high heat. When the pan is hot, add 1 tablespoon oil to the pan. Lightly season each snapper fillet with salt and pepper and dust the skin side of each fillet with corn starch. Carefully add the seasoned snapper fillets to the hot pan. Cook each fillet for around 3 minutes on each side or until golden brown and completely cooked throughout the thickest part of the fillet. Remove cooked snapper fillets from pan and let cool slightly.

Citrus Sauce

1 cup Florida orange juice
2 tablespoons low-sodium soy sauce
1–2 tablespoons unsalted butter
Sea salt and fresh ground pepper to taste

In a small pot, combine orange juice and soy sauce. Cook over medium heat until reduced by half. Reduce heat and add butter. Swirl the pot until the butter is incorporated. Remove from heat, taste, and adjust seasoning with salt and pepper. Serve warm.

Florida Snapper with Cucumber and Tomato Relish

Pan-Seared Florida Snapper

4 6-ounce snapper fillets
2 teaspoons olive oil
Sea salt and fresh ground black pepper to taste

In a large sauté pan, heat the olive oil over medium-high heat. Lightly coat the skin side of each snapper fillet with cornstarch. Carefully add the coated snapper fillets to the oiled pan. Cook snapper fillets for 2 to 3 minutes on each side until completely cooked throughout. Remove fillets from pan and serve with Cucumber Relish and Yogurt Sauce.

Cucumber and Tomato Relish

2 large Florida cucumbers, diced
2 large Florida tomatoes, seeded and diced
¼ cup fresh parsley, chopped
2 tablespoons fresh mint, chopped fine
2 tablespoons rice wine vinegar
1 tablespoon olive oil
1 lemon, juiced
Sea salt and fresh ground black pepper to taste

In a medium-size bowl, combine all ingredients and mix well. Season the relish to taste with salt and pepper.

Yogurt Sauce

1 cup Greek-style yogurt
1 lemon, juiced
1 tablespoon seasoning mix (blackened or seafood spice)
Sea salt and fresh ground black pepper to taste

In a small bowl, combine all ingredients and mix well. Season the sauce to taste with salt and pepper.



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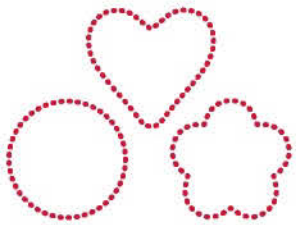
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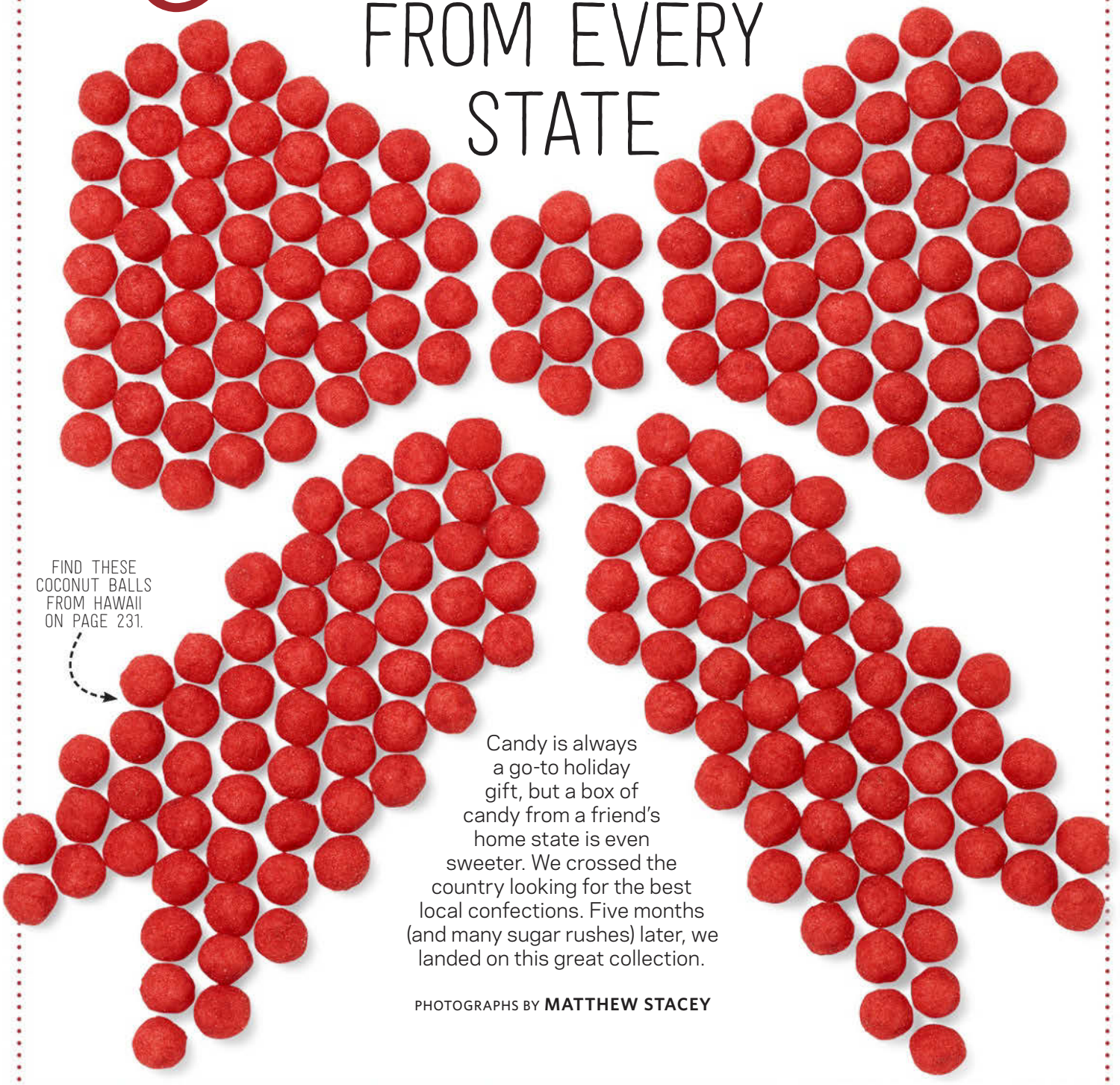


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Sweets FROM EVERY STATE



FIND THESE COCONUT BALLS FROM HAWAII ON PAGE 231.

Candy is always a go-to holiday gift, but a box of candy from a friend's home state is even sweeter. We crossed the country looking for the best local confections. Five months (and many sugar rushes) later, we landed on this great collection.

PHOTOGRAPHS BY **MATTHEW STACEY**

PHOTO: KANG KIM; FOOD STYLING: KAREN EVANS.

ALABAMA

Priester's Pecans

Pecan Divinity

Divinity is a Christmas tradition in the South: Sales of Priester's (made from a 71-year-old recipe) multiply by 100 during the holidays. *$25 for 1 lb.; priesters.com*





ALASKA

Alaska Wild Berry Products

Wild Berry Jelly Center Chocolates

Generations of Alaskans will remember these treats: The former mayor of Homer and her husband founded this confectionery almost 70 years ago; these chocolate-coated jellies (a newer addition) have become a favorite. *$25 for 25; alaskawildberryproducts.com*

ARIZONA

Cactus Candy Company

Cactus Candy

This treat is exactly what it sounds like: a jelly square made from the fruit of prickly pear cacti, which are native to the deserts of Arizona. *$8 for 12; cactuscandy.com*





ARKANSAS

Lambrecht Gourmet

Hoity Toity Toffee

Visitors at the Red Apple Inn in north Arkansas loved manager David Smith's toffee so much that he and his wife, Nancy, decided to sell the favorites, like this white chocolate and macadamia nut variety. *$16.50 for 8 oz.; lambrechtgourmet.com*

CALIFORNIA

Jo's Candies

Chocolate Grahams

In 1946 Grandma Josephine—the Jo in Jo's Candies—accidentally dropped a graham cracker in a vat of chocolate; 68 years later, the treat has become a Southern California staple. *$14 for 14; joscandies.com*



COLORADO

Stuff'n Mallows

Mallows

Three Colorado State University grads perfected the ultimate camping treat: They stuffed their s'mores marshmallows with chocolate chips so it all would melt together. *$7 for 8; stuffnmallows.com*



CONNECTICUT

Munson's Chocolates

Chocolate-Covered Caramels

If you're from Connecticut, you know Munson's: The state's largest chocolate-making company has 10 outposts. These caramels are a top-seller. *$14.75 for 8 oz.; munsonschocolates.com*



DELAWARE

Snyder's Candy

Salt Water Taffy

A trip to the Delaware coast isn't complete without a stop at Snyder's: The 74-year-old shop has a wall-to-wall taffy display. *$9 for 1 lb.; snyderscandy.com*



FLORIDA

Anastasia Confections

Key Lime Coconut Patties

Key lime is the quintessential Florida flavor, and these beloved bites are a fun alternative to the usual pie. *$6 for 9; anastasiaconfections.com*



GEORGIA

Stuckey's

Pecan Log Roll

Pretty much everyone who drives through Georgia has pulled over at Stuckey's. The must-grab treat since 1937 is this log of cherry nougat dipped in caramel and sprinkled with pecans. *$24 for 6; stuckeys.com*





HAWAII

Hawaii Candy

Red Coconut Balls

These coconut confections, introduced in 1941, are in almost every native Hawaiian's pantry—and plenty of tourists' suitcases. *$5.90 for 6 oz.; hawaiicandy.com*



IDAHO

Weiser Classic Candy

Fiddle Sticks

Weiser's chocolate-covered pretzels are a big seller, but locals have a soft spot for the Fiddle Sticks, made from broken pretzel pieces. *$20 for three 6-oz. boxes; weiserclassiccandy.com*





ILLINOIS

Whimsical Candy

La-Dee-Dahs

Whimsical Candy is one of Chicago's trendy new sweetshops, and these signature nougat-and-caramel swirls are flying off the shelves. *$6.50 for 3; whimsicalcandy.com*



INDIANA

Schimpff's Confectionery

Traditional Fish Candy

In Jeffersonville, you can count on finding a tin of these hard candy fish in your stocking: They pay homage to the town's river heritage. *$8.75 for 1 lb.; schimpffs.com*



IOWA

Monastery Candy

Classic Vanilla Caramels

At Our Lady of the Mississippi Abbey in eastern Iowa, Christmas is synonymous with caramel. The nuns make 58,000 pounds during the holidays. *$18.20 for 60; monasterycandy.com*

KANSAS

Annedore's Fine Chocolates

Kansas City Plaza Lights

It's not officially holiday season in Kansas City until the lights go up at The Country Club Plaza—and these chocolate bulbs hit the shelves at Annedore's. *$12.95 for 5; annedores.com*





KENTUCKY

Mom Blakeman's Candy Company

Original Creamed Pull Candy

Maxine Blakeman started selling her taffy-like candy in 1961 at the suggestion of another famous Kentuckian, KFC's Colonel Sanders. It has been a regional favorite ever since. *$11 for 12 oz.; momblakemanscandy.com*

LOUISIANA

Laura's Candies

Original Creole Pralines

In New Orleans' French Quarter, Laura's has been churning out these pralines, made with cane sugar, for 100 years. *$20 for 12; laurascandies.com*





MAINE

Bayside Chocolates

Eugene's Blueberry Needhams

Maine is one of the country's top potato-producing states, and locals love eating their taters in the form of needhams, a chocolate-dipped candy made with coconut and potatoes. This popular version is filled with Maine blueberries, too. *$11 for 8; baysidechocolates.com*



MARYLAND

Ken's Old Fashioned Candy Shop

Maryland Bay Babies

These crab-shaped chocolates are made for Maryland lovers: They're sprinkled with the state's famous Old Bay seasoning. *$19.95 for 1 lb.; kenscandy.com*

MASSACHUSETTS
Cape Cod Provisions
Cranberry Bog Frogs
Massachusetts' cranberry industry started on Cape Cod in the early 1800s. These dried fruit and nut clusters salute the region. *$10 for 8 oz.; capecodprovisions.com*





MICHIGAN
Sanders Fine Chocolates
Chocolate Cherry Cordials
These are made the old-fashioned way: Cherries from northern Michigan are coated in sugar, dipped in dark or milk chocolate, then given the signature Sanders swirl by hand. *$14 for 7 oz.; sanderscandy.com*



MINNESOTA
Pearson's Candy Company
Nut Goodies
Pearson's is a Minnesota fixture, and Nut Goodies are the star candy bar: maple nougat covered with chocolate and peanuts. *$23 for 24; pearsonscandy.com*



MISSISSIPPI
Nandy's Candy
Pralines
In 1979, Jackson had no local candy shop, so Nancy King opened one. Her pralines are still made by hand in giant copper pots. *$9.95 for 6; nandyscandy.com*

MISSOURI
Chase Candy Company
Cherry Mash
The Chase family sold produce and candy until 1922, when they started focusing on making sweets, like this popular cherry nougat bar. *$26 for 24; cherrymash.com*





MONTANA
The Montana Chocolate Company
Wild Huckleberry Swoon Bark
Montana natives call wild huckleberries "purple gold." The candy makers at The Montana Chocolate Company cook them right into the chocolate bark. *$8.75 for 4 oz.; mtchocolatecompany.com*



NEBRASKA
Bakers Candies
Chocolate Meltaways
Bakers, based in Greenwood, has been making chocolate for almost 30 years; the company cranks out more than 2,000 pounds of the beloved meltaways every day. *$9 for 12 oz.; bakerscandies.com*

NEVADA
Ethel M Chocolates
Crème Liqueurs
These liqueur-filled chocolate barrels are essentially a Vegas party in a box: The case includes six spirits, like Kahlúa, Baileys and Grand Marnier. *$20 for 12; ethelm.com*



NEW HAMPSHIRE
Kellerhaus
Caramellow Kisses
These marshmallow-stuffed caramels will take New Hampshire folks back: They debuted more than a century ago and are still wrapped in wax paper like the originals. *$13 for 1 lb.; kellerhaus.com*



NEW JERSEY
Fralinger's Salt Water Taffy
Paddle Pops
You can get taffy on any New Jersey boardwalk, but these chocolate-covered taffy pops are harder to find. Fralinger's has been making them for 84 years. *$18 for 12; jamescandy.com*



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NEW MEXICO

Kakawa Chocolate House

Chile d'Árbols

New Mexicans love their chiles (it's an official state vegetable), so Kakawa turned them into dessert. The pepper is toasted, then dunked in agave caramel and chocolate. *$12.50 for 4 oz.; kakawachocolates.com*



NEW YORK

Platter's Chocolates

Milk Chocolate Sponge Candy

No one knows how sponge candy became Buffalo's signature sweet treat, but Platter's has specialized in the honeycomb-like candy for 23 years. *$9 for 8 oz.; platterschocolates.com*





NORTH CAROLINA

Bar Chocolate

Bee Pollen Hazelnut Praline

These bonbons, a mix of hazelnuts, caramel and chocolate, have a center of ground bee pollen from the Charlotte-area apiary Berry's Bees. *$2.50 for 1 piece; barchocolateclt.com*



NORTH DAKOTA

Mikey's Country Candy

Dakota Crunch

Mikey's Country Candy got a refresh when new owners came along, but the recipe for the Dakota Crunch almond toffee, the company's first treat, hasn't changed at all. *$15 for 8 oz.; mikeyscountrycandy.com*

OHIO

Schmidt's Fudge Haus & Gifts

Buckeyes

Ohio has all types of buckeyes—trees, college mascots—but these peanut butter balls are the favorite variety, and Schmidt's is the place to get them. *$11 for 15; schmidtsfudgehaus.com*





OKLAHOMA

Bedré Fine Chocolate

White Fudge Twists

Oklahoma's Chickasaw Nation owns and operates this Native American chocolate company. Their addictive salty-sweet white-chocolate-covered corn chips are a top-seller. *$15.50 for 8 oz.; bedrechocolates.com*



OREGON

Cranberry Sweets & More

Oregon Berries

These berry-jelly candies are a small bite of Oregon: They're made from raspberries and marionberries, a blackberry variety cultivated in western Oregon in the 1950s. *$17.95 for 12 oz.; cranberrysweets.com*

PENNSYLVANIA

Oh Ryan's

Irish Potatoes

These coconut-cinnamon bites aren't from Ireland and aren't made from potatoes. They are a longtime Philly tradition, though, and Oh Ryan's is the classic brand. *$15 for three 7-oz. boxes; christopher-chocolates.com*





RHODE ISLAND

Garrison Confections

Rocky Rhode Island

This is rocky road in bar form, and it has become a source of pride for the state: The Rhode Island visitors' bureau gives it as a gift to visiting officials. *$6 for 3 oz.; garrisonconfections.com*

SOUTH CAROLINA

Vaughn Russell Candy Company

Mint Pecans

It's not a party in Greenville unless Vaughn Russell's mint pecans are involved: The shop cranks out tons of them for weddings and holiday gatherings. *$15 for 8 oz.; vaughnrussell.com*



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INSIDER'S TAKE ON THE CHEVROLET CRUZE

#3 IN A SERIES

Tracy Chou
Pinterest Software Engineer



NEW DIRECTIONS IN TECH

A WEB WUNDERKIND TAKING SOCIAL DOWN NEW ROADS

IF THE WORLD'S IN A MAD PINNING CRAZE, YOU CAN THANK **TRACY CHOU**. As a star software engineer at Pinterest, Tracy spends her days enhancing the browsing experience and prototyping new ideas for THE go-to site for self-expression.

Would the 25-year-old web wunderkind find that Chevrolet CRUZE's high-tech features improved her driving experience?

Tracy devotes her free time to the NEXT "connected generation," volunteering at nonprofits like Girls Who Code.

"It's pretty convenient to have GPS directions available in the dashboard."

MY NEW DISCOVERY

"THE 2015 CRUZE CAN BE A WI-FI HOTSPOT, which is super useful given how many devices we have now."*

—TRACY





the NEWS

FOR *FOOD NETWORK MAGAZINE* READERS

For the inside scoop on the **Chevrolet CRUZE**, we turned to *Car and Driver* enthusiast Ben Kobrin—who after test-driving it, was sure it delivered everything Tracy's connected day demands.

> With more technology, connectivity, safety and space, it redefines the compact car.

*Available feature. Requires compatible device, active OnStar service and data plan. See onstar.com for system details and limitations.



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1 Requires compatible mobile device, active OnStar service and data plan. Visit onstar.com for details and system limitations.

SOUTH DAKOTA

The Original Kimball Popcorn Ball

Popcorn Ball

These balls are like Rice Krispies Treats made of popcorn; they come in original and caramel, and honey, sourced from Kimball's Fatland Honey. *$28 for a case of 10; kimballpopcornball.com*





TENNESSEE

Olive and Sinclair

Salt & Pepper Chocolate

Olive and Sinclair chocolates, made by Nashville natives, are crafted from bean to bar in a local factory—and designed for grown-ups. Salt and pepper is a signature flavor. *$7 for 2.75 oz.; oliveandsinclair.com*



TEXAS

Lindale Candy Company

Peppermint Basket

These baskets are a holiday tradition in Lindale. You can fill one with treats as a gift—and tell your friends to eat the basket, too. *$12; lindalecandy.com*

UTAH

Fernwood Candy Company

Original Chocolate Mint Sandwich

Most grocery stores in Utah carry Fernwood's dessert sandwiches: The candies have been a regional staple for almost 70 years. *$13.50 for 14 oz.; fernwoodcandy.com*





VERMONT

Morse Farm Maple Sugarworks

Pure Maple Candy

The Morse family is one of Vermont's original maple-harvesting clans, and their sugar candies have been around for eight generations. *$9 for 12; morsefarm.com*

VIRGINIA

Virginia Peanut Company

Chocolate Covered Peanuts

Fans of Virginia Peanut Company go crazy for the shop's never-ending list of flavors, but the chocolate-dipped jumbo nuts are a hands-down favorite. *$18 for a 40-oz. can; virginiapeanutcompany.com*





WASHINGTON

Liberty Orchards

Aplets & Cotlets

These fruit and walnut chews were exclusive to Washington for a long time, until out-of-state folks convinced the company to take mail orders. *$12.50 for 24; libertyorchards.com*



WASHINGTON, D.C.

Co Co. Sala

Some More Bar

It's fitting that the nation's capital churns out an American classic in candy-bar form: This bar has all the makings of a s'more in one tasty square. *$10 for 4 oz.; cocosala.com*

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WEST VIRGINIA

DeFluri's Fine Chocolates

Fisher Ridge Wine Truffles

These boozy treats are made with a fruity dessert wine from the nearby Fisher Ridge Winery. *$13.50 for 10; defluris.com*





WISCONSIN

Oaks Chocolates



Melty Bar

The main reason people in Oshkosh visit Oaks Chocolates: the Melty Bar, a milk chocolate bar with a whipped milk chocolate center. *$1 for a 1-oz. bar; oakscandy.com*



WYOMING

Café Genevieve

Pig Candy

Visitors rarely leave Café Genevieve without a stash of candied bacon. The locals call it "Pig Crack." *$15 for 4 oz.; genevievejh.com*

Good Question...

Ask us anything about cooking! Visit foodnetwork.com/goodquestion.

Q: How can I make whipped cream more unique?

Bryn Engel via Facebook

A: Try adding different baking spices, liqueurs or dessert sauces. Start by whipping the cream: Beat 1 cup cold heavy cream in a chilled bowl with a mixer on medium speed until soft peaks form (you'll have about 2 cups whipped cream). Then fold in your flavorings—just be sure to do it gently to avoid deflating the cream. Here are some of our favorites....



SALTED CARAMEL

Fold in 2 tablespoons dulce de leche and a big pinch of flaky salt.

MAPLE

Fold in 1 tablespoon pure maple syrup.

MOCHA

Fold in 1 tablespoon chocolate syrup and 2 tablespoons cooled strong coffee.

COCONUT

Sprinkle in 1 tablespoon confectioners' sugar, then fold in 2 tablespoons canned coconut milk.

LEMON

Fold in 2 tablespoons lemon curd.

Q: What kind of cheese should I put on a cheese plate?

Jeremy Burdge via Facebook

A: Try to include a variety of flavors and textures. Choose three to five cheeses, each from a different category (see right), and plan on 1 to 2 ounces of each cheese per person. Remove the cheeses from the refrigerator an hour before serving—they'll taste best at room temperature. And add some condiments: walnuts or almonds with nutty gruyère, or contrasting flavors like sweet pepper jelly with goat cheese. These are only guidelines, though—have fun and experiment with new combinations.

CHEESE PLATE CATEGORIES



FRESH
chèvre (goat cheese), ricotta



CREAMY
Camembert, brie or triple crème (mild); taleggio or Époisses de Bourgogne ("stinky")



SEMISOFT
havarti, fontina



FIRM
gruyère, comté, sharp cheddar, manchego



HARD
aged gouda, parmigiano-reggiano



BLUE
Roquefort, stilton, gorgonzola

Q: Why do I always have so many unpopped kernels when I make popcorn?

Laura Luteri, Mount Prospect, IL

A: Your kernels may be past their prime. Popcorn kernels contain moisture when heated, the moisture expands and the kernels pop. But kernels can dry out if you don't store them correctly. Keep them in an airtight container in the pantry and use them within a few months. Also, make sure you're cooking popcorn properly: If you're using a microwave, avoid the popcorn setting (it can stop the cooking too early). And if you're popping in an air popper or on the stove, remove the popcorn from the heat when the popping slows to about two seconds between pops. Here's our foolproof method:



PERFECT STOVETOP POPCORN

Heat a few kernels in ¼ cup vegetable oil in a 5-to-6-quart heavy pot with a lid until one pops. Add ¾ cup kernels in a single layer and put the lid on, leaving it slightly ajar. Shake the pot during popping to keep the kernels from burning. When the popping slows, remove the pot from the heat and wait until the popping stops. Toss with salt.

WHIPPED CREAM: DEVON JARVIS/STUDIO D; FOOD STYLING: BARRETT WASHBURNE. GOAT CHEESE AND POPCORN: GETTY IMAGES. CHEESE: LEVI BROWN (5).



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Contest

Name This Dish!

Dream up a clever name for these cake balls and you could win big.



?????????????? What do you think?

ACTIVE: 45 min | TOTAL: 1 hr 45 min | MAKES: 12

FOR THE CUPCAKES

Cooking spray
- ¼ cup cake flour (not self-rising)
- ½ teaspoon unsweetened cocoa powder
- Pinch of salt
- 1 large egg, separated
- 3 tablespoons granulated sugar
- 1 tablespoon plus 2 teaspoons strong brewed coffee or espresso
- ¼ teaspoon pure vanilla extract

FOR THE FROSTING
- 6 tablespoons unsalted butter, at room temperature
- 1½ cups confectioners' sugar
- 1 cup mascarpone cheese
- 1½ teaspoons pure vanilla extract
- 2½ cups sweetened shredded coconut

1. Make the cupcakes: Preheat the oven to 375° and coat a 12-cup mini-muffin pan with cooking spray. Sift the flour, cocoa powder and salt into a small bowl.

2. Beat the egg yolk and 2 tablespoons granulated sugar in a medium bowl with a mixer on medium-high speed until light and thick, about 2 minutes. Beat in 2 teaspoons coffee and the vanilla. Fold in the flour mixture with a rubber spatula until just incorporated.

3. Beat the egg white in a separate bowl with clean beaters on medium speed until foamy. Increase the speed to medium high and gradually add the remaining 1 tablespoon granulated sugar; beat until stiff shiny peaks form, about 3 minutes.

4. Stir about one-third of the beaten egg white into the batter with a rubber spatula, then gently fold in the rest. Divide the batter evenly among the mini-muffin cups, filling them halfway. Bake until the cupcakes are golden brown and spring back when pressed, about 10 minutes. Poke a few holes into each with a toothpick, then brush with the remaining 1 tablespoon coffee. Remove to a rack and let cool completely.

5. Make the frosting: Beat the butter and confectioners' sugar in a large bowl with a mixer on low speed until combined, then increase the speed to medium high and beat until light and fluffy, about 2 minutes; add the mascarpone and beat until just incorporated. Beat in the vanilla.

6. Spread the coconut on a plate. Cover each cupcake completely with a thick layer of frosting, then roll in the coconut. Refrigerate at least 30 minutes and up to 1 day.

How to enter:

1. Read the recipe and come up with a creative name for these cake balls.
2. Go to **foodnetwork.com/namethisdish** and enter your best name from November 25 to December 15, 2014. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! Contest is sponsored by Hearst Communications, Inc. There are two (2) ways to enter beginning November 25, 2014, at 12:01 a.m. ET through December 15, 2014, at 11:59 p.m. ET (the "Entry Period"): Go to foodnetwork.com/namethisdish on either a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name based on this month's dish. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

Recent Winner:

SOUPER BOULE





Amy Inman
Taylorsville, NC

RUNNERS-UP

Cheese Pull-ease
Lindsay Dallago
Winston-Salem, NC

Bread, Broth and Beyond
Deb Smith
Salem, MO

Bloomin' French Onion
Bonnie Hoffman
Chambersburg, PA

CAKE BALLS: KANG KIM; FOOD STYLING: KAREN EVANS. BREAD: VICTOR PRADO.

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of the innovative dual-door feature.

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